

fast, fresh, simple.

donna hay

magazine

80th
ISSUE
COLLECTOR'S
EDITION

ISSUE 80
APR/MAY 2015
www.donnahay.com



salted caramel
brownie squares

+ indulge with salty-sweet desserts and the crispiest, crunchiest schnitzels
plus nourishing ideas with super greens and our special celebration cakes



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hello

I love an excuse for a good party, and when we realised this was our 80th issue (how time flies!), my mind started whirring with ideas for the best way to celebrate...

I have to admit, this milestone really snuck up on us! Although some of the team were keen on an 80s-themed party (big hair, fluoro leg warmers and all!), we decided we'd go for a more relaxed approach, doing one of the things we love most. And that's having a nice long lunch together in our kitchen studio – after all, some of my all-time favourite meals have been cooked there! It's one of our favourite places to eat, and where a lot of the magic that brings you issue after issue happens. My talented food team cooked up a few of our most fondly remembered dishes and sweet treats from years past and we raised a glass to the fact we're still having fun, 80 beautiful issues later.

Whatever you choose to cook from this amazing collector's edition, whether it's a no-fail midweek meal or a celebratory dinner, I hope you find something you'll

enjoy again and again. Because making things special and simple is what this magazine has always been about.

As we head into autumn, our cravings for comfort food are really kicking into gear and when I look through the delicious recipes in this issue, I'm tempted to think... why resist?! To get you started, we have six of the crispiest schnitzels you'll ever try and we've taken the craze for salted caramel to the next level with a new batch of mouth-watering desserts that embrace the irresistible pairing of salty and sweet.

We love what we do here at DH HQ and there were definitely a lot of laughs (and cake!) while putting this issue together. We hope you'll stay with us for 80 more.



Gourmet doughnuts are still firmly on the rise and we just couldn't resist creating this melt-in-your-mouth miso-glazed version for you!

recipes we love

*Thai coconut, broccoli
and coriander soup*

*chicken and caraway
schnitzel with
buttermilk spaetzle*

*slow-roasted lamb
shoulder with brussels
sprouts and crispy kale*



I am super impressed by how photogenic my wonderful team are! After 80 issues, they're still as cheeky as ever, and I love them all the more for it. Turn to page 62 to see our long lunch.

S&B®

OISHII SNACKS

WASABI
SECRET
No.45

Wasabi goes way beyond a sushi topping,
so we're sharing our secret recipes with you.
Shh, don't tell anyone!



Oishii Snacks Serves 4

Ingredients

- 560g eggplant, cut into 1.5cm rounds
- Olive oil
- Sea salt
- Spring onions, thinly sliced, to serve
- White & black sesame seeds, toasted, to serve

Wasabi Miso Paste

- 3 tbsp white miso
- 1 ½ tbsp S&B Wasabi Paste
- 3 tbsp mirin seasoning
- White sesame seeds, toasted

Method

1. Heat oil in fry pan, slightly brown both sides of eggplant, set aside.
2. Whisk ingredients for wasabi miso paste.
3. Pre-heat oven to 220°C, brush eggplant with paste & cook for 20-25 mins.
4. Garnish with spring onions & sprinkle with toasted white sesame seeds, serve.

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www.oriental.com.au

Evenly
shaped
eggplants
are ideal

wondering
what's for dinner?

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feel renewed

As the nights close in and we embrace the beauty of a new season, I always find it's the perfect time to make a few re-energising touches – something pretty for the home or a little treat for yourself.

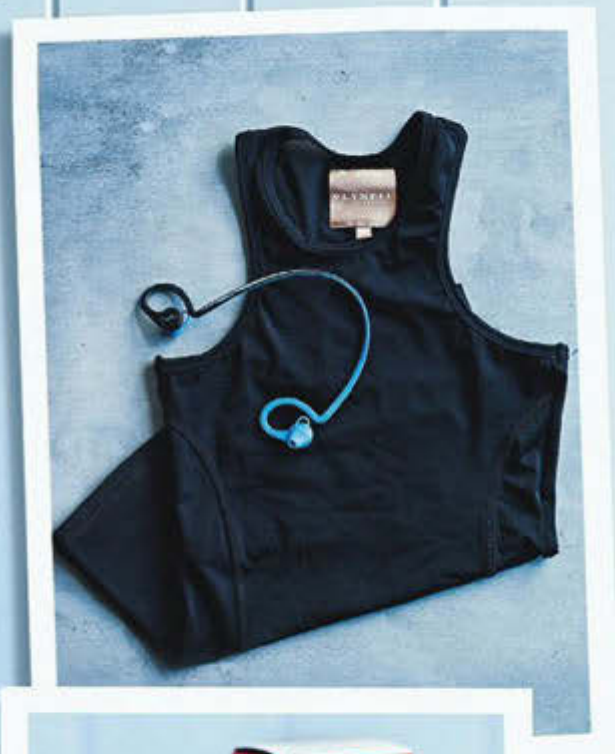
RUN AWAY WITH ME There's nothing like a bit of chic sportswear to get you motivated for exercise, and my new luxe tank (I picked it up online from Mode Sportif) ensures I'm keeping up in the style stakes even when I'm breaking a sweat. Plus, it means I'm not too embarrassed to duck into the juice bar after my run!

WIRELESS WORKOUT I've been after a pair of wireless earphones for my evening jog (big clunky headphones really aren't my style). This set by Plantronics is perfect – so light and comfortable.

CAMERA READY When I have to step off a plane and head straight to a photo shoot or interview, or just when I need a pick-me-up, this little gem is my go-to beauty trick – In Transit Camera Close-Up by This Works. Mask, primer and moisturiser in one, it really does plump and brighten my skin like magic.

WELL CUSHIONED I love cool autumn afternoons spent lazing around among cosy, comfy cushions – I've just picked up these beautiful scatter pillows from Papaya. The on-trend shades of slate, taupe and indigo are perfect for the season.

HEAVEN SCENT The story goes that JFK fell in love with the Eight & Bob scent during a trip to the Côte d'Azur in 1937, so I'm adding a touch of French glamour to my home with their elegant candle. ■



PHOTOGRAPHY CHRIS COURT STYLING STEVE PEARCE. DELPHI ACTIVE TANK IN BLACK BY OLYMPIA ACTIVEWEAR FROM MODE SPORTIF. BACKBEAT FIT WIRELESS HEADPHONES BY PLANTRONICS FROM REBEL SPORT-IN-TRANSIT CAMERA CLOSE-UP BY THIS WORKS FROM MECCA. BAY SCATTER CUSHIONS IN SLATE, TAUPE AND INDIGO FROM PAPAYA. ORIGINAL 100% VEGETABLE WAX CANDLE FROM EIGHT & BOB. SEE DIRECTORY FOR STOCKIST DETAILS.

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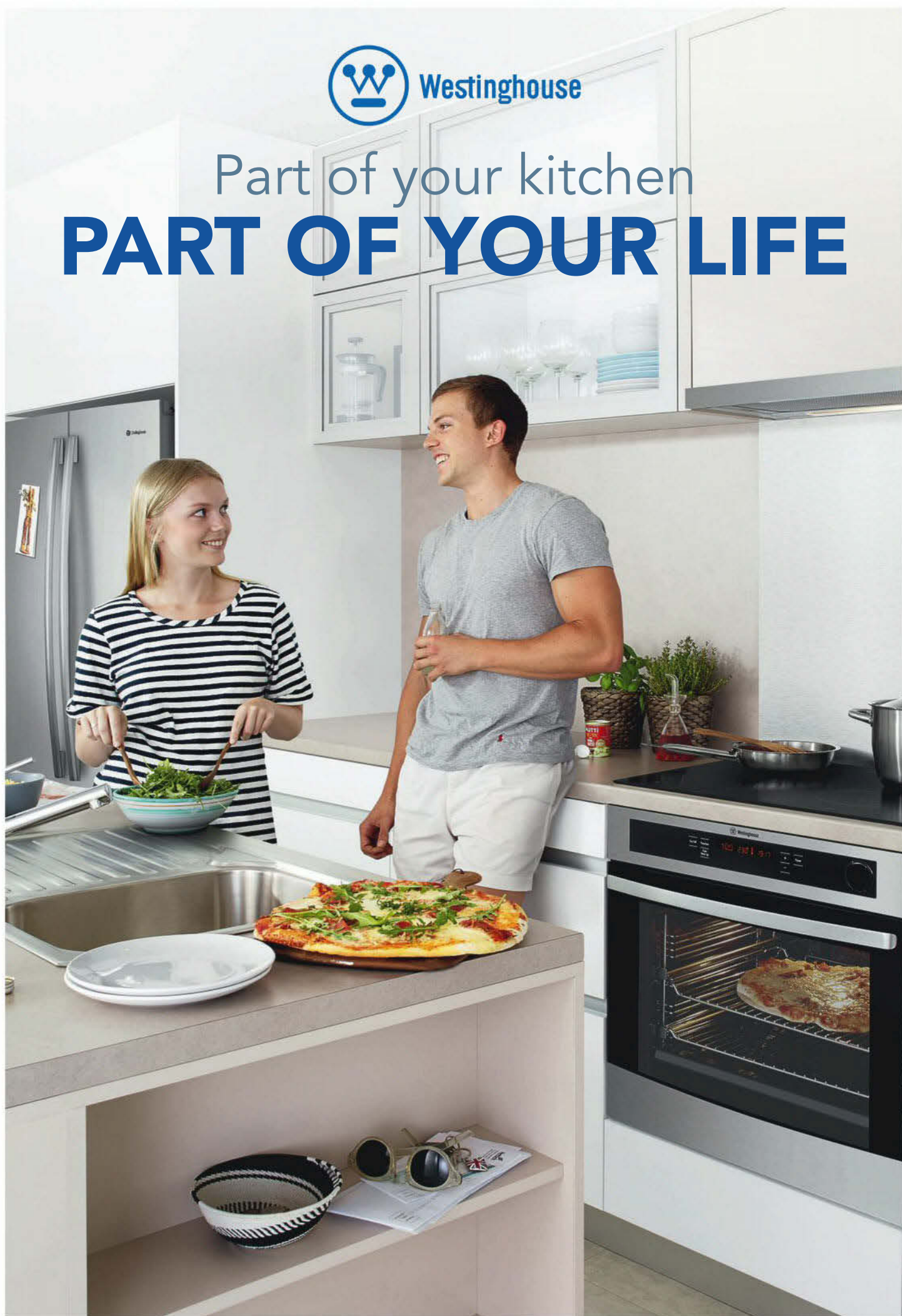
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Every day

we love | autumn essentials



the new porridge

A bowl of comforting porridge is just the thing for autumn mornings. Now we're waking up to this healthy breakfast staple in great new ways, with classic oats swapped for nutritious alternatives like amaranth, quinoa flakes and spelt oats.

TRY THIS...

Create bespoke porridge by adding fruits, nuts or seeds of your choice – even a dash of coconut water!

TRENDING NOW

NUT MILKS

Speaking of breakfast, we can't get enough of all the delicious dairy-free nut milks available from supermarkets, health food stores and farmer's markets right now. These milks, from Inside Out Nutritious Goods, even come in flavours like salted caramel and coffee! We're also making our own creamy blends of both natural and infused almond milks – perfect on their own or to use in your cooking (see page 132).



DID YOU KNOW?

THE WORD 'MYLK' ('MILK' SPELLED WITH A 'Y') IS OFTEN USED TO DESCRIBE NON-DAIRY MILK ALTERNATIVES.



CAULIFLOWER

Move over kale, cauliflower is stepping into the spotlight! We are loving it roasted or pan-fried until crisp, blended into a creamy mash or blitzed raw for a clever take on couscous. It's top of our list for nutritious autumn eating.

IN SEASON



Sorrel is having a moment right now. Traditionally used to give a tart finish to soups and sauces, we have been *adding it to salads*, omelettes and as a garnish for pasta dishes. Find *baby sorrel* at farmer's markets and greengrocers – the leaves are more *delicate in flavour*.



MICROPLANE GRATERS

We're hailing it as the kitchen gadget we just can't live without. So easy to use and a cinch to clean, the microplane grater is our favourite way to get light and feathery gratings of parmesan to finish off pastas, frittatas or soups. We also use it to grate other cheeses, plus fresh ginger, horseradish, lemongrass, nutmeg and garlic – it's perfect for finely zesting a lemon, too. Genius! ■

PERFECT as a *condiment or snack*, *fermented vegetables* are also delicious *mixed into salads with grains like quinoa*.

WE'RE EATING...

FERMENTED food

You've heard of kimchi and sauerkraut, but there are so many more great fermented foods to try. We're currently loving mixes, packed with good bacteria and nutrients, that include unique combinations like fermented sweet potato (kumara), carrot, spices, goji berries and dill. Look for them in health food stores.





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how to cook | salt cod croquettes

Create these tasty tapas favourites in just four easy steps and be rewarded with bite-sized morsels of pillowy potato, flavourful fish and fresh herbs. Add a squeeze of lemon and tangy aioli and you'll agree, it's time in the kitchen well spent!

photography CHRIS COURT styling JESSICA BROOK





salt cod croquettes

- 1kg wet-salted cod fillet⁺
- 1.5 litres milk
- 1 sprig fresh bay leaves
- 1 brown onion, peeled and cut into wedges
- 1 teaspoon black peppercorns
- 500g sebago (starchy) potatoes, peeled and chopped
- ¼ cup flat-leaf parsley leaves, finely chopped
- ¼ cup coriander (cilantro) leaves, finely chopped
- 1 tablespoon finely grated lemon rind
- 1 egg, lightly beaten
- sea salt and cracked black pepper
- vegetable oil, for deep-frying
- aioli and lemon wedges, to serve

Brush the salt from the fish and cut the fillet into 8cm pieces. Place in a large bowl and cover with cold water. Cover with plastic wrap and refrigerate for at least 12 hours or overnight, changing the water three times⁺⁺.

Drain the fish and place in a large deep-sided frying pan over medium heat. Add the milk, bay leaves, onion and peppercorns and bring to a simmer. Reduce the heat to low, partially cover with a lid and cook for 20–30 minutes or until tender. Drain the fish, discarding the milk mixture, and set aside to cool slightly. Flake the fish with a fork, discarding the bones and skin.

While the fish is cooking, place the potato in a saucepan of cold water over high heat and bring to the boil. Cook for 20 minutes or until tender. Drain, return to the pan and mash until smooth. Add the fish, parsley, coriander, lemon rind, egg and pepper and mix until well combined. Roll tablespoons of the mixture into oval shapes.



Fill a medium saucepan two-thirds full with the oil and place over medium heat until the temperature reaches 180°C (350°F) on a deep-frying thermometer. Cook the croquettes, in batches, for 2–3 minutes or until golden. Drain on paper towel, sprinkle with salt and serve with aioli and lemon wedges. Makes 36.

⁺ Wet-salted cod is available from fishmongers and some delicatessens.

It is different to dry-salted cod, as it's softer and requires less soaking time.

⁺⁺ It's important to change the water during soaking to help reduce the saltiness of the fish. ■



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quick fix | cheat's soups

From super soups that are big on flavour and low on fuss to simple savoury tarts and the easiest crumble desserts, these cheats will put you on a fast track to success.

photography WILLIAM MEPPEN styling STEVE PEARCE

spicy lentil and meatball soup

1 tablespoon extra virgin olive oil
400g spicy pork and fennel sausages, cases removed
2 cups (560g) tomato purée (tomato passata)
1 litre water
1 x 400g can lentils, rinsed and drained
sea salt and cracked black pepper
¼ cup (65g) store-bought pesto, to serve
⅓ cup (25g) finely grated parmesan, to serve
flat-leaf parsley leaves, to serve

Heat the oil in a medium saucepan over high heat. Roll the sausage mince into small balls and cook in batches, turning, for 3 minutes or until golden. Remove from the pan and set aside. Add the tomato purée and water to the pan and bring to the boil. Return the meatballs to the pan. Add the lentils, salt and pepper and cook for 1 minute. Divide the soup between serving bowls and top with the pesto, parmesan and parsley to serve. Serves 4.





onion, sage and gruyère soup

- 1 cup (300g) store-bought caramelised onion relish
- 1 teaspoon thyme leaves
- 1 litre beef stock
- sea salt and cracked black pepper
- 12 slices baguette
- ¼ cup sage leaves
- 1 cup (125g) grated gruyère cheese

Place the onion and thyme in a medium saucepan over medium heat and cook, stirring, for 3 minutes. Add the stock, salt and pepper and bring to the boil. Preheat a grill (broiler) to high. Divide the soup between 4 small serving bowls. Top with the bread, sage and cheese. Place on a tray and grill for 2 minutes or until the bread is golden and the cheese is melted. Sprinkle with cracked black pepper to serve. Serves 4.

A top-down photograph of two white ceramic bowls filled with a vibrant red soup. The soup is thick and contains numerous chickpeas and wilted green kale leaves. Each bowl is topped with a dollop of white Greek-style yoghurt, a sprinkle of cracked black pepper, and fresh green herbs, including baby mint leaves. The bowls are set against a textured, mottled blue background. Some loose black pepper and green herbs are scattered on the surface around the bowls.

harissa, chickpea and kale soup

1 tablespoon harissa paste
1 x 400g can crushed tomatoes
½ teaspoon smoked paprika
1 litre chicken stock
1 x 400g can chickpeas (garbanzos), rinsed and drained
100g baby kale leaves
sea salt and cracked black pepper
natural Greek-style (thick) yoghurt, to serve
baby (micro) mint leaves (optional), to serve

Place the harissa, tomatoes, paprika and stock in a medium saucepan over medium heat and bring to a simmer. Remove from the heat and, using a hand-held stick blender, carefully blend the soup until smooth. Return to medium heat, add the chickpeas, kale, salt and pepper and cook for 1 minute or until the kale is wilted. Divide between 4 serving bowls and top with yoghurt and mint leaves to serve. Serves 4.



thai red chicken curry noodle soup

$\frac{1}{3}$ cup (100g) store-bought red curry paste
1 x 400ml can coconut milk
3 cups (750ml) water
300g broccolini, trimmed
200g thin dried rice noodles, cooked
2 cups (320g) shredded store-bought barbecued chicken
1 tablespoon lime juice
sea salt and cracked black pepper
baby (micro) coriander (cilantro) leaves (optional), to serve
store-bought crispy shallots (eschalots) (optional), to serve

Place the curry paste in a medium saucepan over medium heat. Cook, stirring, for 2 minutes or until fragrant. Add the coconut milk and water and bring to the boil. Add the broccolini and cook for 1 minute. Add the noodles, chicken, lime juice, salt and pepper and cook for a further 1 minute, or until heated through. Divide between serving bowls and top with the coriander and crispy shallots to serve. Serves 4.



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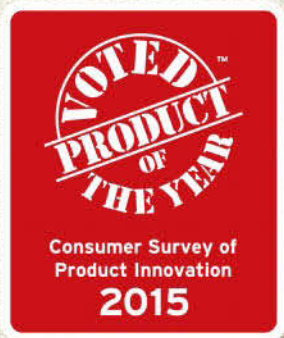


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quick fix | savoury tarts

three-cheese, potato and rosemary tarts

2 sheets frozen butter puff pastry, thawed
1 cup (100g) grated mozzarella
250g bocconcini, sliced
100g baby chat potatoes, thinly sliced
2 teaspoons extra virgin olive oil
sea salt and cracked black pepper
2 tablespoons rosemary leaves
1 teaspoon chilli flakes
½ cup (40g) finely grated parmesan, to serve

Preheat oven to 200°C (400°F). Cut each sheet of pastry into 4 equal squares and lightly prick each with a fork. Using a knife, gently score a 1.5cm border around the edge of each square. Top each pastry square with mozzarella and bocconcini. Place the potato, oil, salt, pepper and rosemary in a medium bowl and toss to combine. Divide the potato mixture between the pastry squares and place them on 2 trays lined with non-stick baking paper. Bake for 15 minutes or until the potatoes are tender. Sprinkle with the chilli and parmesan to serve. Makes 8.



zucchini, gorgonzola, honey and walnut tarts

2 sheets frozen butter puff pastry, thawed
250g gorgonzola, crumbled
2 small zucchini (courgettes), thinly sliced
sea salt and cracked black pepper
extra virgin olive oil, for drizzling
1 egg, lightly beaten
¼ cup sage leaves
1 tablespoon extra virgin olive oil, extra
¼ cup (25g) walnuts, chopped
honey, for drizzling

Preheat oven to 200°C (400°F). Cut each pastry sheet in half, lightly prick the pastry with a fork and, using a knife, gently score a 1.5cm border around the edge of each rectangle. Top each rectangle with the cheese and zucchini. Sprinkle with salt and pepper and drizzle with the oil. Brush the edges with the egg and place on 2 baking trays lined with non-stick baking paper. Bake for 18 minutes. Place the sage and extra oil in a small bowl, toss to combine and divide between the tarts. Bake for a further 2 minutes or until the pastry is golden and cooked. Sprinkle with the walnuts and drizzle with the honey to serve. Makes 4.





tomato, basil, olive and chorizo tarts

2 sheets frozen butter puff pastry, thawed
½ cup (120g) ricotta
¼ cup (25g) grated mozzarella
sea salt and cracked black pepper
200g firm air-dried chorizo, cases removed, finely chopped
250g cherry tomatoes, sliced
¼ cup (40g) pitted Kalamata olives, halved
1 egg, lightly beaten
baby (micro) basil leaves (optional), to serve

Preheat oven to 200°C (400°F). Using an 11cm-round pastry cutter, cut 8 circles from the pastry. Using a 9cm-round cutter, gently score a border on each round. Place the rounds on 2 baking trays lined with non-stick baking paper. Place the ricotta, mozzarella, salt and pepper in a medium bowl and mix to combine. Spread each round with the ricotta mixture and top with the chorizo, tomato and olive. Brush the edges of each round with the egg and bake for 15 minutes or until golden. Sprinkle with baby basil to serve. Makes 8.



artichoke, pesto and brie tart

- 1 sheet frozen butter puff pastry, thawed
- 100g brie, torn
- 4 marinated artichokes, halved
- sea salt and cracked black pepper
- 1 egg, lightly beaten
- 1 tablespoon store-bought pesto, to serve

Preheat oven to 200°C (400°F). Place the pastry on a baking tray lined with non-stick baking paper. Lightly prick the pastry with a fork and, using a knife, gently score a 2.5cm border around the edge. Top the pastry with the brie and artichokes and sprinkle with salt and pepper. Lightly brush the edges with the egg and bake for 20 minutes or until golden and cooked through. Drizzle with the pesto to serve. Serves 4.

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quick fix

quick fix | crumbles



rhubarb, orange and muesli crumbles

1 bunch rhubarb (550g), trimmed and thinly sliced
1 teaspoon finely grated orange rind
⅓ cup (80ml) orange juice
¾ cup (165g) caster (superfine) sugar
1½ cups (165g) natural (untoasted) fruit muesli
100g unsalted butter, melted
icing (confectioner's) sugar, for dusting

Preheat oven to 180°C (350°F). Place the rhubarb, orange rind, juice and caster sugar in a medium bowl and mix to combine. Divide the rhubarb mixture between 4 x 1-cup-capacity (250ml) ovenproof ramekins and place on a baking tray. Place the muesli and butter in a bowl and mix to combine. Spoon the crumble over the rhubarb and bake for 25 minutes or until the crumble is golden and the rhubarb is bubbling. Dust with icing sugar to serve. Makes 4.



cherry and almond crumbles

1 x 680g jar pitted morello cherries
3 teaspoons cornflour (cornstarch)
1 teaspoon vanilla extract
100g amaretti biscuits, crushed
½ cup (40g) flaked almonds
60g unsalted butter, melted
icing (confectioner's) sugar, for dusting

Preheat oven to 180°C (350°F). Drain the cherries, reserving ⅓ cup (80ml) of the syrup. Divide the cherries between 4 x 1-cup-capacity (250ml) ovenproof ramekins and place on a baking tray. Place the reserved syrup in a medium bowl, add the cornflour and vanilla and whisk to combine. Divide the syrup mixture between the ramekins. Place the biscuits, almonds and butter in a medium bowl and mix to combine. Spoon the crumble over the cherries and bake for 15 minutes or until golden and the mixture is bubbling. Dust with the icing sugar to serve. Makes 4.

pear, maple, quinoa and coconut crumbles

6 small ripe green (William) pears (800g),
peeled, cored and chopped
 $\frac{1}{3}$ cup (80ml) maple syrup
 $\frac{1}{2}$ cup (40g) shredded coconut
1 cup (100g) quinoa flakes⁺
60g unsalted butter, melted
2 tablespoons maple syrup, extra
natural Greek-style (thick) yoghurt, to serve

Preheat oven to 180°C (350°F). Place the pear and maple syrup in a medium bowl and gently toss to combine. Divide the pear mixture between 4 x 1-cup-capacity (250ml) ovenproof ramekins and place on a baking tray. Place the coconut, quinoa flakes, butter and extra maple syrup in a medium bowl and mix to combine. Spoon the crumble over the pears and bake for 15–20 minutes or until the pears are soft and the crumble is golden. Serve with the yoghurt. Makes 4.
⁺ Look for quinoa flakes in the health food aisle of supermarkets.



apple, honey, pecan and ginger crumbles

4 green (Granny Smith) apples (800g),
peeled, cored and thinly sliced
 $\frac{1}{3}$ cup (120g) honey
12 gingernut biscuits (165g)
 $\frac{3}{4}$ cup (105g) plain (all-purpose) flour
 $\frac{1}{3}$ cup (40g) pecans
100g unsalted butter, melted
vanilla ice-cream, to serve

Preheat oven to 180°C (350°F). Place the apple and honey in a medium bowl and toss to combine. Divide the apple mixture between 4 x 1-cup-capacity (250ml) ovenproof ramekins and place on a baking tray. Place the biscuits in a food processor and process until coarsely chopped. Add the flour and pecans and pulse until the pecans are chopped. Transfer to a medium bowl, add the butter and mix to combine. Spoon the crumble over the apple mixture and bake for 15–20 minutes or until the apple is bubbling. Top with the vanilla ice-cream to serve. Makes 4. ■



ADVERTISING FEATURE



bespoke elegance

Experience the classic beauty and timeless glamour of the breathtaking collection from Hardy Brothers Jewellers. From delicate strings of sparkling diamonds to exquisite pieces in gold and silver, there's something special, just for you.

styling DONNA HAY photography WILLIAM MEPPEN

The simple charm of the lotus flower is captured in the unique Lotus Collection. Shades of gold and silver, and twinkling diamonds, feature in rings, pendants, bracelets, earrings and cufflinks.



Previous page, top to bottom: 18ct Gold Diamond Bracelet TDW 8.00ct, \$33,800; 18ct Gold Diamond Tennis Bracelet TDW 3.00ct, \$7,880; 18ct Gold Diamond Tennis Bracelet TDW 8.00ct, \$29,980; 18ct Gold Diamond Bangle TDW 2.00ct, \$11,800; 18ct Gold Diamond Bangle TDW 1.00ct, \$7,380; 18ct Gold Diamond Bangle TDW 4.88ct, \$18,480; 18ct Gold Diamond Bangle TDW 1.00ct, \$8,080; 18ct Gold Diamond Bangle TDW 2.00ct, \$13,180.

Above: Sterling Silver Lotus Bangle, \$998. **Rings, top to bottom:** 18ct Yellow Gold Lotus Cutout Ring, \$698; 18ct Rose Gold Lotus Cutout Ring, \$298; 18ct Rose Gold Lotus Cutout Ring, \$998.
TDW = Total Diamond Weight; TGW = Total Gem Weight.

ADVERTISING FEATURE



Top: 18ct Gold Blue Topaz and Diamond Necklace TGW 59.57ct, \$16,800.
Ring, left: Platinum 5.44ct Diamond Ring TDW 5.83ct, \$294,480. **Rings, right, clockwise from left:** 18ct Gold 0.88ct Fancy Pink Diamond Ring TDW 1.67ct, \$278,000; 18ct Gold Tanzanite and Diamond Ring, \$4,980; 18ct Gold Tanzanite and Diamond Ring TGW 3.00ct, \$7,480.



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easy weeknights | 10 in 20

Be inspired by our ten super midweek meals. From spicy sriracha pork to simple carbonara, they'll all be ready in 20 minutes or less. Then, relax...

photography WILLIAM MEPPEN styling STEVE PEARCE



ONE

crispy-skinned lemon chicken with pearl couscous, roasted tomatoes and zucchini

4 x 200g chicken breast fillets, skin on and trimmed
2 tablespoons extra virgin olive oil
sea salt and cracked black pepper
1 tablespoon lemon zest
2 cloves garlic, sliced
4 sprigs oregano
2 small zucchini (courgettes) (200g), sliced
275g truss cherry tomatoes
1 cup (165g) pearl couscous
¼ cup (65g) store-bought pesto

Preheat oven to 220°C (425°F). Place the chicken, half the oil, the salt and pepper in a large bowl and toss to combine. Place the chicken, skin-side up, on a large oven tray and roast for 10 minutes. While the chicken is roasting, place the remaining oil, the lemon zest, garlic, oregano and zucchini in a medium bowl and toss to combine. Turn the chicken and add the zucchini mixture to the tray. Roast for a further 5 minutes. Add the tomatoes and cook for a further 5 minutes or until chicken is cooked through.

Cook the couscous in a large saucepan of salted boiling water for 6–8 minutes or until al dente. Drain and place in a large bowl. Add the pesto and roasted zucchini and toss to combine. Serve with the chicken and tomatoes. Serves 4.

Add a taste of madras

to roast lamb racks with a brushing of curry paste. Pick up some naan and mango chutney for a quick Indian feast.



TWO

indian-spiced lamb racks with naan and honey-lime yoghurt

½ cup (100g) store-bought madras curry paste
¼ cup (60ml) lime juice
sea salt and cracked black pepper
2 x 8-bone lamb racks, trimmed
2 cups (50g) baby spinach leaves
½ cup (140g) natural Greek-style (thick) yoghurt
1 teaspoon honey
store-bought naan bread, warmed, to serve
1 cup mint leaves
1 long green chilli, thinly sliced
store-bought mango chutney, to serve

Preheat oven to 220°C (425°F). Place the curry paste, 2 tablespoons of the lime juice, salt and pepper in a small bowl and mix to combine. Place the lamb on a large oven tray lined with non-stick baking paper, rub with the marinade and roast for 20 minutes. Add the spinach to the tray and roast for a further 2–3 minutes or until the spinach is just wilted and the lamb is medium or cooked to your liking. Place the yoghurt, remaining lime juice and the honey in a bowl and mix to combine. Slice the lamb. Divide the warm naan and spinach between serving plates. Top with the lamb and sprinkle with the mint and chilli. Serve with the honey-lime yoghurt and mango chutney. Serves 4.



THREE

Make over the meatball
with this simple, quick and delicious
combination of chicken, feta and parsley
– it's autumn comfort food at its best.

pasta with chicken, feta and parsley meatballs

500g chicken mince
100g feta, crumbled, plus extra to serve
1 cup flat-leaf parsley leaves, finely chopped
1 clove garlic, crushed
sea salt and cracked black pepper
2 tablespoons extra virgin olive oil, plus extra for drizzling
2 cups (560g) tomato purée (tomato passata)
½ cup (125ml) water
1 tablespoon brown sugar
500g linguine
1 cup basil leaves

Place the mince, feta, parsley, garlic, salt and pepper in a large bowl and mix to combine. Roll tablespoons of the mixture into balls. Heat the oil in a large frying pan over high heat and cook the meatballs, turning, for 6 minutes or until golden. Reduce the heat to medium, add the purée, water, sugar, salt and pepper and stir to combine. Cook for a further 2–3 minutes or until the meatballs are cooked through.

While the meatballs are cooking, cook the pasta in a large saucepan of salted boiling water for 6–8 minutes or until al dente. Drain and divide between serving bowls. Top with the meatballs and sauce, sprinkle with the basil and extra feta and drizzle with the extra oil to serve. Serves 4.



FOUR

quinoa, lime and chilli-crumbed snapper with sweet potato wedges

- 1 teaspoon ground cumin
- 2 teaspoons chilli flakes
- 1 teaspoon sea salt flakes, plus extra for sprinkling
- 700g sweet potato (kumara), cut into wedges
- cracked black pepper
- 2 tablespoons extra virgin olive oil
- 2 cups (170g) quinoa flakes
- 1 tablespoon finely grated lime rind
- 2 eggs
- 4 x 150g snapper fillets
- ½ cup flat-leaf parsley leaves, finely chopped
- mayonnaise and lime wedges, to serve

Preheat oven to 220°C (425°F). Place the cumin, ½ teaspoon of the chilli and the salt in a bowl and mix to combine.

Place the sweet potato on an oven tray and sprinkle with half the salt mixture, pepper and 1 tablespoon of the oil. Roast, turning halfway, for 20 minutes or until golden.

Place the quinoa, lime rind, remaining chilli, salt and pepper in a bowl and mix to combine. Place the eggs in a bowl and whisk to combine. Heat the remaining oil in a large non-stick frying pan over medium heat. Dip the fish into the egg and press into the quinoa mixture to coat. Cook for 2–3 minutes each side or until golden and cooked through. Serve the fish and wedges with the remaining salt mixture, the parsley, mayonnaise and lime. Serves 4.



FIVE

Liven up weeknights
with these sriracha-glazed pork chops.
The tasty hot chilli sauce is tamed with
a hint of honey for a dressing to tempt.

oven-roasted sriracha pork chops with asian greens

4 x 200g pork chops, rind on
1½ teaspoons sea salt flakes
¼ cup (60ml) sriracha hot chilli sauce⁺
2 teaspoons honey
1 tablespoon soy sauce
300g broccolini, trimmed
400g baby bok choy, halved
steamed rice, to serve

Preheat oven to 250°C (485°F). Using a sharp knife, score the pork rind and rub with the salt. Place on a large oven tray lined with aluminium foil and brush each side with 1 tablespoon of the sriracha sauce. Roast, turning halfway, for 15–20 minutes or until golden and the rind is crisp.

While the chops are cooking, place the remaining sriracha, the honey and soy in a small bowl and mix to combine. Cook the broccolini and bok choy in a large saucepan of salted boiling water for 3–4 minutes or until just tender, and drain. Serve the pork chops with the sriracha honey sauce, vegetables and rice. Serves 4.

⁺ Sriracha hot chilli sauce is available from the Asian food aisle of most supermarkets and from Asian grocers.



SIX

mushroom and thyme carbonara

2 tablespoons extra virgin olive oil
200g rindless bacon, chopped
200g button mushrooms, halved
100g Swiss brown mushrooms, sliced
4 sprigs thyme
2 cloves garlic, crushed
sea salt and cracked black pepper
500g pappardelle
2 egg yolks
½ cup (125ml) single (pouring) cream
½ cup (40g) finely grated parmesan, plus extra to serve

Heat the oil in a large frying pan over high heat. Add the bacon and cook for 2 minutes. Add the mushroom, thyme, garlic, salt and pepper and cook, stirring, for 6–8 minutes or until the mushrooms are golden.

Cook the pasta in a large saucepan of salted boiling water for 6–8 minutes or until al dente. While the pasta is cooking, place the egg yolks, cream and parmesan in a bowl and whisk to combine. Drain the pasta, reserving ½ cup (125ml) of the cooking liquid. Return the pasta to the saucepan, off the heat. Add the reserved cooking liquid and the cream mixture and toss to combine. Divide the pasta between bowls, top with the mushroom mixture, pepper and extra parmesan to serve. Serves 4.



SEVEN

prosciutto-wrapped baked ricotta with braised borlotti beans

1 tablespoon extra virgin olive oil, plus extra, for greasing
4 slices prosciutto
2 cups (480g) ricotta
¼ cup (20g) finely grated parmesan, plus extra to serve
½ teaspoon chilli flakes
1 teaspoon finely grated lemon rind
sea salt and cracked black pepper
2 cloves garlic, sliced
400g cherry tomatoes, halved
1 cup (250ml) chicken stock
4 sprigs rosemary, plus extra leaves, to serve
1 x 400g can borlotti beans, rinsed and drained
sourdough toast, to serve

Preheat oven to 180°C (350°F). Lightly grease 4 holes of a ½-cup-capacity (125ml) muffin tin with the oil and line with the prosciutto. Place the cheeses, chilli, lemon rind, salt and pepper in a bowl and mix to combine. Divide mixture between the prepared holes and bake for 20 minutes or until golden. Cool slightly and carefully remove from the tins.

While the ricotta is baking, heat the oil in a large frying pan over high heat. Add the garlic and tomato and cook for 6 minutes. Add the stock and rosemary, bring to a simmer and cook for 6 minutes or until liquid is slightly reduced. Add the beans and cook for 1 minute or until warmed through. Divide the beans, ricotta and toast between plates and serve with the extra parmesan and rosemary. Serves 4.

This raw super green
salad with garlicky horseradish dressing
will give you a midweek boost, alongside
hearty T-bone steak and golden roasties.



EIGHT

steak with autumn tabouli and roasted potatoes

600g sebago (starchy) potatoes, scrubbed and chopped
12 cloves garlic, skin on
¼ cup (60ml) extra virgin olive oil, plus extra, for brushing
sea salt and cracked black pepper
2 tablespoons lemon juice
2 tablespoons horseradish cream
100g kale, stalks removed, leaves shredded
100g silverbeet (Swiss chard), stalks removed, leaves shredded
2 green onions (scallions), thinly sliced
⅓ cup (35g) chopped walnuts
4 x 300g T-bone steaks

Preheat oven to 220°C (425°F). Place the potato, garlic, 2 tablespoons of the oil, salt and pepper on a large oven tray and toss to combine. Roast, turning halfway, for 20 minutes or until golden and crisp. Squeeze half the garlic cloves from their skins into a large bowl. Mash with a fork, add the lemon juice, remaining oil, the horseradish, salt and pepper and whisk to combine. Add the kale, silverbeet, onion and walnut, toss to combine and set aside.

Heat a large non-stick frying pan over high heat. Brush the steaks with the extra oil and sprinkle with salt and pepper. Cook the steaks, in batches, for 2–3 minutes each side for medium or until cooked to your liking. Serve with the salad, potatoes and remaining garlic. Serves 4.

Add zingy, lemony

flavour to cutlets with a dusting of sumac. The golden roasted cauliflower is a tasty low-carb alternative to potatoes.



NINE

sumac veal cutlets with warm cauliflower, almond and raisin salad

500g cauliflower, cut into florets
¼ cup (60ml) extra virgin olive oil
sea salt and cracked black pepper
2 tablespoons tahini paste
2 tablespoons lemon juice
1 tablespoon water
4 x 200g veal cutlets
2 tablespoons sumac, plus extra to serve
2 cups (50g) rocket (arugula) leaves
¼ cup (40g) almonds, toasted and chopped
½ cup (75g) raisins

Preheat oven to 200°C (400°F). Place the cauliflower, 2 tablespoons of the oil, the salt and pepper on an oven tray and toss to combine. Roast for 10–15 minutes or until golden.

While the cauliflower is roasting, place the tahini, lemon juice, water, salt and pepper in a bowl. Whisk to combine and set aside.

Heat the remaining oil in a large non-stick frying pan over medium heat. Rub the veal with the sumac, salt and pepper. Cook for 3 minutes, turn and cover with a lid. Cook for a further 3–4 minutes for medium or until cooked to your liking. Place the cauliflower, rocket, almond and raisins in a bowl, drizzle with the tahini dressing and toss to combine. Sprinkle the veal with the extra sumac and serve with the cauliflower salad. Serves 4.



TEN

thai coconut, broccoli and coriander soup

1/3 cup (100g) store-bought green curry paste
1 x 400ml can coconut milk
3 cups (750ml) water
sea salt and cracked black pepper
500g broccoli, chopped
2 cups (50g) baby spinach leaves, plus extra to serve
2 cups coriander (cilantro) leaves
2 green onions (scallions), shredded
store-bought crispy shallots (eschalots), to serve

Place the curry paste in a medium saucepan over medium heat and cook, stirring, for 1 minute or until fragrant. Add the coconut milk, water, salt and pepper and bring to the boil. Add the broccoli, cover and cook for 10 minutes or until the broccoli is tender. Remove from the heat and add the spinach leaves and half the coriander. Using a hand-held stick blender, blend the soup until smooth. Divide between serving bowls and top with the extra spinach, remaining coriander, green onion and crispy shallots. Serves 4. ■

Pure indulgence

It takes a little pot of purity to make these delish dishes. Jalna Greek Natural Yoghourt adds a creamy bite to chicken skewers and heavenly panna cottas.





creamy yoghurt panna cottas with figs and honey

1 tablespoon water
 $\frac{3}{4}$ teaspoon powdered gelatine
 1 cup (250ml) milk
 2 teaspoons vanilla extract
 1¼ cups (350g) Jalna Sweet & Creamy Greek Yoghourt
 honey and sliced figs, to serve

Place the water in a small bowl and sprinkle the gelatine over the surface. Set aside for 5 minutes or until the gelatine is absorbed.

Place the milk and vanilla extract in a small saucepan over low heat until it just begins to simmer. Add the gelatine mixture and whisk for 1 minute or until dissolved. Remove from the heat and set aside for 5 minutes to cool slightly. Add the sweet Greek yoghurt and whisk to combine. Divide the mixture between 4 x 150ml glasses. Refrigerate for 4 hours or until set. Drizzle with honey and top with fig slices to serve. Serves 4.

pure pot-set Greek yoghurt

Pure and wholesome, traditional Jalna Greek yoghurt is made and set in its pot, with no unnecessary processing or added ingredients, which is why it tastes so creamy and delicious. Jalna is an Australian-owned family business that has been making yoghurt the traditional way for more than 35 years. Still using the same process today, they simply take milk and friendly probiotic cultures, put them in a pot, top with a lid and let nature do the rest. Try these ideas using the Jalna Greek yoghurt range – they're pure yum!

yoghourt and lime chicken skewers

800g skinless chicken thighs, chopped
 1 cup (280g) Jalna Greek Natural Yoghourt
 3 cloves garlic, crushed
 $\frac{1}{2}$ cup oregano leaves, chopped
 sea salt and cracked black pepper
 1 tablespoon extra virgin olive oil, plus extra for drizzling
 lime wedges, to serve
cucumber and yoghurt dip
 1½ cups (420g) Jalna Greek Natural Yoghourt
 1 Lebanese cucumber, halved, seeded and grated
 1 tablespoon lime juice

Place the chicken, yoghurt, garlic, oregano, salt, pepper and olive oil in a large bowl and toss to combine. Set aside to marinate for 5 minutes. Thread the chicken onto 8 metal skewers and set aside.

To make the cucumber and yoghurt dip, place the yoghurt, cucumber and lime juice in a medium bowl, mix to combine and set aside.

Preheat a char-grill pan or barbecue over medium heat. Drizzle the skewers with the extra olive oil and cook for 3–4 minutes each side or until charred and cooked through. Serve the chicken skewers with cucumber and yoghurt dip and lime wedges. Serves 4.



For more tips, recipe ideas and information, visit jalna.com.au

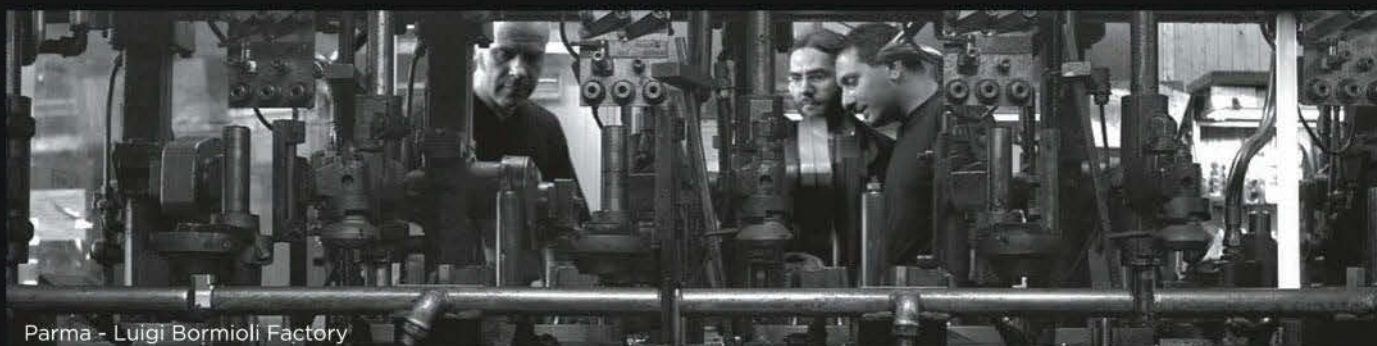
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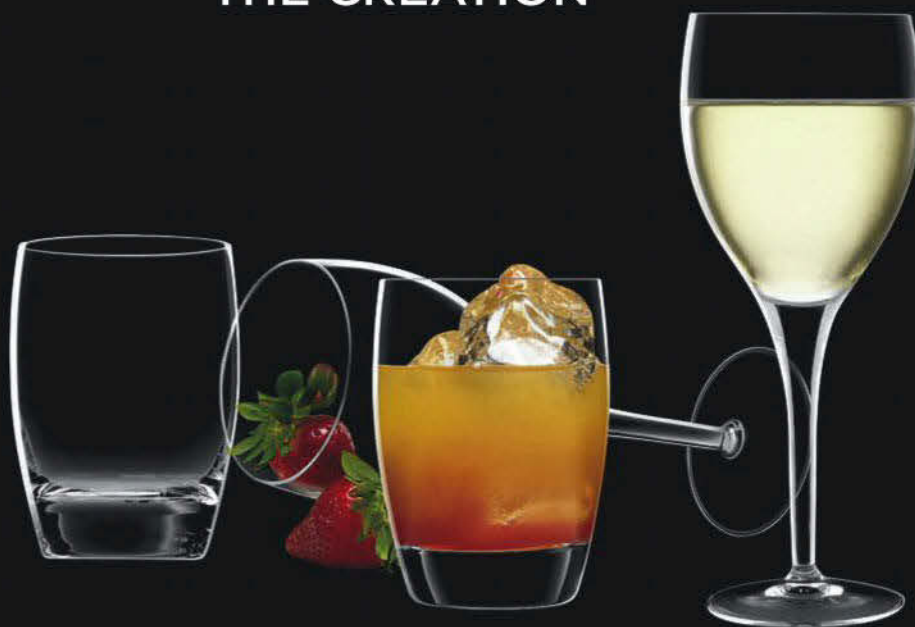
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HAPPY 80th ISSUE!

photography CHRIS COURT *styling* STEVE PEARCE



I just love our kitchen studio – it's where we test (and taste!) every dish to perfection, and also our favourite spot to muck around, talk through ideas, relax with a drink on Friday afternoon and generally have a laugh. That's why I genuinely feel there's no better place to celebrate our 80th issue, with my amazing team and a few of our all-time favourite recipes.





"I'm not lying when I say, some days it's like a circus here! I guess that makes me the ringmaster of a unique group of artistic and talented people. I wouldn't change a thing!"





"Given the chance, this busy team needs no prompting to style up something perfect for a casual lunch. They transformed the industrial-sized kitchen bench in our studio into a restaurant-worthy dining setting."





"The food team and I genuinely love cooking, all day, every day! It's easy to do something that gives so much pleasure, especially when it comes to feeding the rest of the office."

pumpkin, sage and caramelised onion pizza

1kg Japanese pumpkin (squash), peeled, seeds removed, chopped
¼ cup (60ml) extra virgin olive oil
sea salt and cracked black pepper
1 x quantity whole-wheat pizza dough (see recipe, below)
300g soft blue cheese, crumbled
½ cup (200g) store-bought caramelised onion relish
½ cup sage leaves

Preheat the oven to 220°C (425°F). Place pumpkin, 1 tablespoon of the oil, salt and pepper on a large baking tray and toss to combine. Roast for 15 minutes or until golden and just cooked through. Reduce oven to 200°C (400°F). Place 2 large baking trays in the oven. Divide the dough into 2 equal pieces, roll out each on a lightly floured surface to a 20cm x 40cm rectangle and place on a large piece of non-stick baking paper. Carefully remove the hot trays from the oven and slide the doughs onto the tray. Top with the cheese, pumpkin and onion relish. Bake for 10 minutes and top with the sage. Bake for a further 5 minutes and serve. Serves 6–8.

kale, mushroom and chilli pizza

1 x quantity whole-wheat pizza dough (see recipe, right)
2 tablespoons extra virgin olive oil
600g small Swiss brown mushrooms, halved
sea salt and cracked black pepper
350g kale, trimmed and torn
1 teaspoon dried chilli flakes
1½ cups (360g) ricotta
finely grated pecorino, to serve

Preheat oven to 200°C (400°F). Place 2 large baking trays in the oven. Divide the dough into 2 equal pieces, roll out each on a lightly floured surface to a 20cm x 40cm rectangle and place on a large piece of non-stick baking paper. Heat the oil in a large frying pan over high heat. Add the mushroom, sprinkle with salt and pepper and cook, stirring, for 6 minutes or until golden. Remove from the heat, add the kale and chilli and toss to combine. Spread the ricotta over each of the prepared doughs and top with the mushroom mixture. Carefully remove the hot trays from the oven and slide the doughs onto the tray. Bake for 10–15 minutes or until the dough is cooked through and golden. Sprinkle with the pecorino to serve. Serves 6–8.

whole-wheat pizza dough

1 teaspoon active dry yeast
½ tablespoon caster (superfine) sugar
1 cup (125ml) lukewarm water
2½ cups (370g) whole-wheat flour⁺, plus extra for dusting
1 teaspoon sea salt flakes
1 tablespoon extra virgin olive oil

Place the yeast, sugar and water in a bowl and mix to combine. Set aside in a warm place for 5 minutes or until bubbles appear on the surface. Place the flour and salt in a large bowl and make a well in the centre. Add the yeast mixture and oil and mix together with well-floured hands to form a dough. Knead the dough on a lightly floured surface for 4–5 minutes or until smooth and elastic. Place the dough in a large, lightly greased bowl, cover with a clean, damp cloth and allow to rest in a warm, dry place for 30 minutes or until it has doubled in size.

⁺ Whole-wheat flour is made by grinding the entire grain of the wheat. It's available from health food stores.



kale, mushroom and chilli pizza
+ pumpkin, sage and caramelised onion pizza





location · behind the scenes



baked tomato and ricotta shells

mint, lemongrass and lime iced tea

- 1 lemongrass stalk, white part only, thinly sliced
- ¼ cup (55g) caster (superfine) sugar
- 1 peppermint tea bag
- 1.25 litres boiling water
- ¼ cup (60ml) lime juice
- 1 lemongrass stalk, cut in half lengthways, extra, to serve
- 2 cups ice and spearmint sprigs, to serve

Place the lemongrass and sugar in a mortar and pound with a pestle until roughly crushed. Place in a large heatproof jug with the tea bag and boiling water. Allow to stand for 10 minutes. Remove the tea bag and add the lime juice. Refrigerate until cold. To serve, strain the tea, discarding the solids, and pour into a 2-litre jug. Add the extra lemongrass, ice and spearmint sprigs to serve. Makes 1.25 litres.

TEAM WEARS: CHUCK TAYLOR ALL-STAR CLASSIC COLOUR FROM CONVERSE. NAVY CHUNKY KNIT TANK, NAVY SILK SLICED TUNIC, WHITE RIBBED KNIT, MID RISE JEGGING, MILANO TUNIC, WET LOOK MID RISE JEGGING, ALL FROM COUNTRY ROAD. JEANS FROM AG ADRIANO GOLDSCHMIED. GREY LARA CARDIGAN FROM ONCE WAS. LINEN SHIRT AND DENIM SHIRT FROM PAIGE DENIM. HIGH LICKS IN BRUSHED INDIGO FROM LEE DENIM. LINEN BY SOCIETY FROM ONDENE. PAINT BY DULUX. SEE DIRECTORY FOR STOCKIST DETAILS.



"You cannot imagine how much food this guy can eat and still look so great!"



"I may be the boss, but I know my place in the team. I like to make sure everyone is happy (and well-fed!). I'm also in charge of mixing the drinks every Friday afternoon."





find this recipe at donnahay.com

apple and fig salad with goat's curd dressing



"The best creative ideas always evolve when there is lots of laughter... and we laugh a LOT"



baked tomato and ricotta shells

500g conchiglioni pasta
3 cups (600g) ricotta
½ cup (40g) finely grated parmesan
1 cup (100g) grated mozzarella
1 egg
2 x 400g cans chopped tomatoes
250g cherry tomatoes, halved
2 cloves garlic, sliced
1 cup (250ml) chicken stock
1 tablespoon extra virgin olive oil
1 teaspoon caster (superfine) sugar
sea salt and cracked black pepper

Preheat oven to 200°C (390°F). Cook the pasta in a large saucepan of salted boiling water for 8 minutes. Drain and rinse under cold running water. Set aside. Place the ricotta, parmesan, mozzarella and egg in a bowl and mix until well combined. Set aside. Place the canned tomatoes, cherry tomato, garlic, chicken stock, oil, sugar, salt and pepper in a large baking dish and stir to combine. Spoon the ricotta mixture into the pasta shells and place in the baking dish. Bake for 20 minutes or until the cheese is golden. Serves 4–6.

"I believe the best team is made up of varied personalities and strengths. From the quiet and elegant types to the strong and calm; the people connectors, the feeders and the fun makers; the storytellers and the attentive listeners. I'm lucky enough to have the perfect mix!"

"I can't explain how much I love and admire this amazing guy - my food director, Steve. After 11 years of hanging out in the kitchen with him, I love that we can still challenge each other and nudge each other to be better."





brownie cookies with peanut butter frosting

"These two together usually mean trouble! I love the tricks, pranks and stories they conjure up. Together they give the office the feeling that anything could (and would!) happen."



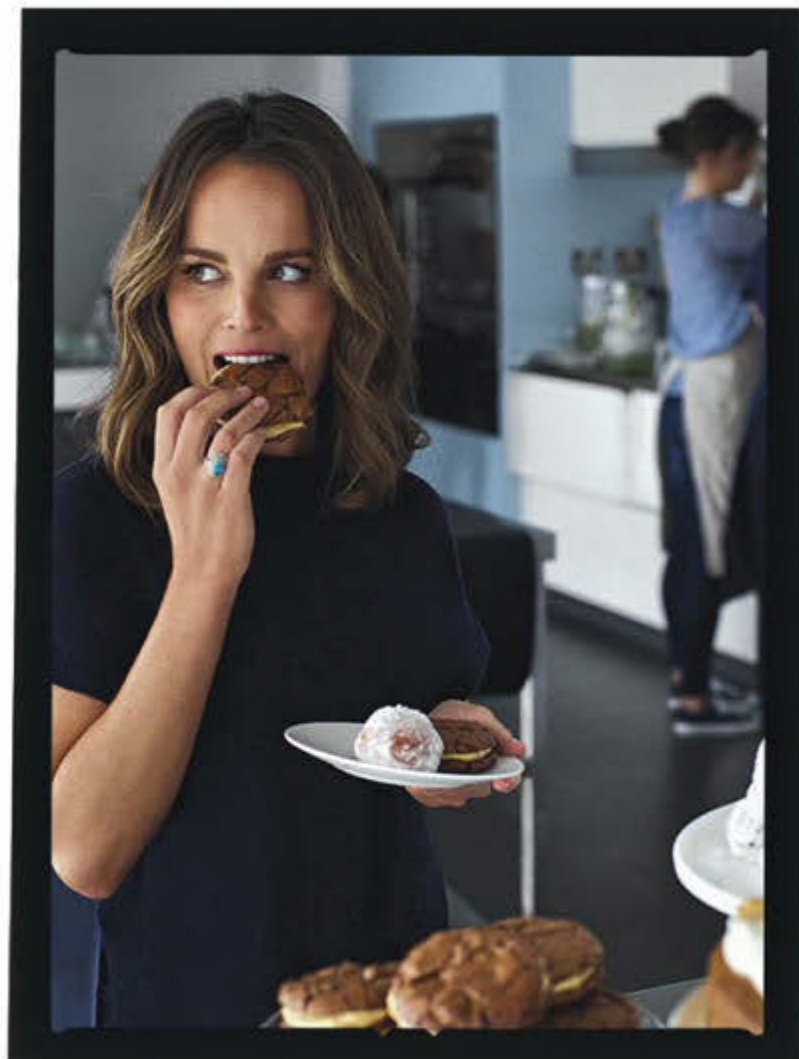
"This is our deputy art director, Drina, and she is usually first to the tasting bench! And, without fail, come 3.30pm every afternoon, there is 10 minutes of uncontrollable, infectious giggling."

brownie cookies with peanut butter frosting

350g dark chocolate, chopped
40g unsalted butter
2 eggs
 $\frac{2}{3}$ cup (150g) caster (superfine) sugar
1 teaspoon vanilla extract
 $\frac{1}{4}$ cup (35g) plain (all-purpose) flour, sifted
 $\frac{1}{4}$ teaspoon baking powder, sifted
peanut butter frosting
1 cup (160g) icing (confectioner's) sugar
1 cup (280g) smooth peanut butter
80g unsalted butter
1 teaspoon vanilla extract
 $\frac{1}{3}$ cup (80ml) single (pouring) cream

Preheat oven to 180°C (350°F). Place 200g of the chocolate and the butter in a small saucepan over low heat and stir until melted and smooth. Set aside. Place the eggs, sugar and vanilla in the bowl of an electric mixer and whisk for 15 minutes or until pale and creamy. Stir through the flour, baking powder, chocolate mixture and remaining chocolate and allow to stand for 10 minutes. Spoon tablespoonfuls of the mixture onto baking trays lined with non-stick baking paper. Bake for 8–10 minutes or until puffed and cracked. Allow to cool completely on trays.

To make the peanut butter frosting, place the sugar, peanut butter, butter and vanilla in an electric mixer and beat for 6 minutes or until light and fluffy. Add the cream and beat until just combined. Spread half the cookies with the peanut butter frosting and sandwich with the remaining cookies to serve. Makes 12.



yoghurt and passionfruit syrup cake

$\frac{3}{4}$ cup (180ml) vegetable oil
2 eggs
1 cup (280g) natural Greek-style (thick) yoghurt
1 cup (220g) caster (superfine) sugar
2 cups (300g) self-raising (self-rising) flour, sifted
passionfruit syrup
1 cup passionfruit pulp
 $\frac{1}{2}$ cup (125ml) water
 $\frac{1}{2}$ cup (110g) caster (superfine) sugar

Preheat oven to 160°C (325°F). Place the oil, eggs, yoghurt and sugar in a large bowl and whisk to combine. Add the flour and whisk until smooth. Pour into a well-greased 24cm non-stick bundt tin and bake for 50–55 minutes or until a skewer inserted comes out clean. Invert the cake onto a wire rack (in the tin) and allow to cool for 10 minutes. Remove the cake from the tin and allow to cool completely.

To make the passionfruit syrup, place the passionfruit pulp, water and sugar in a small saucepan over medium heat and stir until the sugar is dissolved. Bring to the boil, reduce heat to low and cook for 10–15 minutes or until mixture is syrupy. Allow to cool completely and spoon over the cake to serve. Serves 6–8.

location · behind the scenes



yoghurt and passionfruit syrup cake



ricotta-filled doughnuts

2 teaspoons active dry yeast
1½ tablespoons lukewarm water
½ cup (125ml) lukewarm milk
2 tablespoons caster (superfine) sugar
50g unsalted butter, melted
2¼ cups (335g) plain (all-purpose) flour
2 eggs
½ cup (80g) sultanas
vegetable oil, for deep-frying
icing (confectioner's) sugar, for dusting
ricotta filling
1½ cups (300g) ricotta
1 teaspoon finely grated lemon rind
1 tablespoon caster (superfine) sugar

To make the filling, place the ricotta, lemon rind and sugar in a bowl and mix to combine. Chill. Place the yeast, water, milk and 1 tablespoon of the sugar in a large bowl and set aside in a warm place for 5 minutes or until foamy. Add the butter, flour, eggs, remaining sugar and sultanas and use a butter knife to mix until a sticky dough forms. Turn out onto a lightly floured surface and knead until smooth. Place the dough in a lightly greased bowl, cover with a clean, damp cloth and set aside in a warm place for 45 minutes or until doubled in size.

Knead the dough on a lightly floured surface for 5 minutes or until smooth and elastic. Divide into 2 equal portions and roll out each to 1cm thick. Top 1 piece of the dough with 16 tablespoonfuls of the ricotta mixture, 3cm apart, and sandwich with remaining dough. Using a 6cm-round cutter, cut out pieces around the ricotta and place on a baking tray lined with non-stick baking paper. Set aside for 30 minutes or until risen. Place the oil in a large, deep saucepan over medium heat until temperature reaches 170°C (340°F) on a sugar thermometer. Cook the doughnuts, in batches, for 3–4 minutes each side or until golden. Drain on paper towel. Allow to cool slightly and dust with icing sugar to serve. Makes 16.



caramel three-milk cake

180g unsalted butter, softened
1 cup (220g) caster (superfine) sugar
2 tablespoons vanilla extract
5 eggs
1½ cups (225g) self-raising (self-rising) flour, sifted
2 cups (500ml) milk
1 cup (250ml) sweetened condensed milk
1 cup (250ml) buttermilk
2 cups (500ml) single (pouring) cream
⅔ cup (240g) dulce de leche or thick store-bought caramel

Preheat oven to 160°C (325°F). Place the butter, sugar and ½ tablespoon of the vanilla in an electric mixer and beat for 8–10 minutes or until pale and creamy, scrape down the sides of the bowl. Add the eggs, one at a time, beating well after each addition. Gradually add the flour and beat on low until just combined. Spoon the mixture into a lightly greased 22cm springform tin lined with non-stick baking paper and bake for 45–50 minutes or until cooked when tested with a skewer. Allow to cool completely in the tin.

Using a skewer, make holes all over the top of the cake. Place the milks, ⅓ cup (120g) of the dulce de leche and remaining vanilla in a large jug and whisk well to combine. Place cake tin on a tray to catch any leaks, gradually pour the milk mixture over the cake. Refrigerate for 2–3 hours or until the milk mixture is absorbed. Remove cake from tin and place on a plate. Place the cream in a bowl and whisk until soft peaks form. Top the cake with the cream and drizzle with remaining caramel to serve. Serves 6–8. ■

*"With a rich fudgy layer
on the bottom, a molten
chocolate middle, and
crunchy meringue
on top - this cake
is like magic!"*



in season · eggplant

enticing EGGPLANT

From beautifully glossy globes in hues of rich autumnal violet to the delightful petite pea-green variety, we celebrate eggplants in all shapes and sizes with these warming recipes.

photography BEN DEARNLEY *styling* STEVE PEARCE





roasted eggplant with pearl barley,
labne and pomegranate



char-grilled eggplant with
crispy tamarind pork

Eggplants cut a stunning figure on any plate. Feature them whole, like these *gently steamed* white eggplants, *kissed golden* with a tangy ponzu glaze and nestled next to *twirls* of green tea noodles. Japanese shichimi togarashi – a seven-flavour chilli blend – adds a *spicy note* to the creamy, subtle taste of our hero vegetable.



steamed ponzu eggplant
with green tea noodles

char-grilled eggplant with crispy tamarind pork

4 small purple (Chinese) eggplants (600g)
(see note, page 88), halved
2 tablespoons peanut oil, plus extra for brushing
1 tablespoon tomato paste
2 tablespoons tamarind paste
¼ cup (90g) honey
6 whole dried chillies
1 tablespoon black vinegar
3 star-anise
1 tablespoon finely grated ginger
½ cup (80ml) water
800g boneless pork belly, skin removed and finely chopped
2 small red chillies, thinly sliced, to serve
¼ cup (35g) salted peanuts, finely chopped
baby (micro) mint leaves (optional), to serve

Preheat a char-grill pan or barbecue over medium heat. Lightly brush the cut sides of the eggplant with the extra oil and cook for 3–4 minutes each side or until charred and cooked through. Set aside.

Place the tomato paste, tamarind paste, honey, chillies, vinegar, star-anise, ginger and water in a medium bowl. Mix to combine and set aside.

Heat the oil in a large frying pan or wok over high heat. Add the pork and cook, stirring, for 8–10 minutes or until crispy and golden. Using a slotted spoon, remove the pork and set aside. Carefully drain and discard the oil from the pan. Reduce the heat to medium, return the pork to the pan and add the tamarind mixture. Cook, stirring, for 3–4 minutes or until caramelised. Divide the eggplant, cut-side up, between serving plates and top with the pork mixture, chilli, peanut and mint. Serves 4.

steamed ponzu eggplant with green tea noodles

4 small white eggplants (500g) (see note, page 88)
200g green tea noodles⁺
1 cup purple basil leaves, to serve
baby (micro) radish leaves (optional), to serve
shichimi togarashi⁺⁺, to serve
ponzu glaze
¼ cup (60ml) soy sauce
⅓ cup (80ml) mirin (Japanese rice wine)
2 tablespoons lemon juice
¼ cup (90g) honey

Using a sharp knife, score a cross in the base of each eggplant. Place a large bamboo steamer lined with non-stick baking paper

over a saucepan of simmering water. Add the eggplants in a single layer, cover with a lid and steam, turning halfway, for 20 minutes or until soft. Remove and set aside to cool slightly before carefully peeling the skin. Return the peeled eggplants to the steamer to keep warm.

While the eggplants are cooking, make the ponzu glaze. Place the soy sauce, mirin, lemon juice and honey in a small saucepan over high heat. Bring to the boil and cook for 6 minutes or until thick and syrupy. Cook the noodles in a saucepan of boiling water for 3–4 minutes or until al dente. Drain and set aside.

Divide the noodles and eggplant between shallow bowls and drizzle with the ponzu glaze. Top with the basil and baby radish leaves and sprinkle with togarashi to serve. Serves 4.
+ Green tea noodles are available from some supermarkets and Asian grocery stores.

++ Shichimi togarashi is a Japanese spice mix. Find it at Asian grocers and specialty spice shops.

three-cheese eggplant involtini

2 Italian (Antigua) eggplants (500g) (see note, page 88)
2 tablespoons extra virgin olive oil, plus extra for brushing
2 cups (480g) ricotta
2 teaspoons finely grated lemon rind
2 cups (150g) grated provolone
1 cup (80g) grated ricotta salata
½ cup tarragon leaves, finely chopped
½ cup flat-leaf parsley leaves, finely chopped
sea salt and cracked black pepper
1.5kg truss tomatoes, chopped
¼ cup (70g) tomato paste
⅓ cup (80ml) vincotto⁺
⅓ cup (80ml) single (pouring) cream

Preheat oven to 220°C (425°F). Using a mandolin, slice the eggplants lengthways into 24 x 3mm-thick slices. Lightly brush each slice with the extra oil and divide between 2 large baking trays lined with non-stick baking paper. Roast for 4–5 minutes or until lightly golden. Set aside.

Place the ricotta, lemon rind, provolone, ricotta salata, tarragon, parsley, salt and pepper in a large bowl. Mix to combine and set aside. Place the tomato, tomato paste, vincotto and oil in a large bowl and mix to combine. Transfer to a 24cm x 38cm (3.5-litre capacity) ovenproof dish. Place 1 tablespoon of the ricotta mixture on each slice of eggplant and roll to enclose. Place on top of the tomato mixture and drizzle with the cream. Reduce oven to 200°C (400°F) and roast for 20–25 minutes or until golden and bubbling. Divide between plates to serve. Serves 6–8.

+ Vincotto, meaning 'cooked wine', is a sticky-sweet Italian condiment made from grapes. Find it at delicatessens and specialty food stores.



three-cheese eggplant involtini

roasted eggplant with pearl barley, labne and pomegranate

- 1 cup (200g) pearl barley, rinsed
- 1½ cups (375ml) water
- 1 teaspoon finely grated lemon rind
- 2 cloves garlic, crushed
- 2 tablespoons extra virgin olive oil, plus extra for drizzling
- sea salt and cracked black pepper
- 2 globe eggplants (860g) (*see note, page 89*), halved and scored
- 1 pomegranate, seeds removed
- baby red-vein sorrel leaves, to serve
- store-bought pomegranate molasses, for drizzling
- labne
- 1½ cups (420g) natural Greek-style (thick) yoghurt
- ½ teaspoon sea salt flakes
- 1 tablespoon lemon juice

To make the labne, place the yoghurt, salt and lemon juice in a medium bowl and mix to combine. Transfer the mixture to a bowl lined with a double layer of muslin and gather up the edges to enclose. Suspend the yoghurt from a shelf in the refrigerator, placing a bowl underneath to collect any moisture, for 24 hours or until the mixture is firm. Unwrap from the muslin and set aside.

Place the barley and water in a medium saucepan over medium heat and bring to the boil. Reduce the heat to low, cover with a lid and cook for 30 minutes or until tender. Remove from the heat and allow to stand, covered, for 5 minutes.

Preheat oven to 220°C (425°F). While the barley is cooking, place the lemon rind, garlic, oil, salt and pepper in a small bowl and mix to combine. Brush the cut sides of the eggplant with the garlic mixture and place, cut-side down, on a large oven tray lined with non-stick baking paper. Roast, turning halfway, for 20 minutes or until golden and cooked through.

Divide the barley between plates and top with the eggplant, labne, pomegranate seeds and sorrel. Drizzle with the pomegranate molasses and extra oil to serve. Serves 4.

Tip: You can use store-bought labne, if you prefer.

thai eggplant jungle curry with rare roast beef

- 800g beef eye fillet, trimmed and tied
- sea salt and cracked black pepper
- 1 litre coconut water
- 3 kaffir lime leaves
- 2 tablespoons grated palm sugar
- 1 tablespoon fish sauce
- 100g pea eggplants (*see note, p89*)
- 100g Thai apple (kermit) eggplants (*see note, page 89*), halved
- 250g Thai long green eggplants (*see note, page 89*), sliced
- 1 stalk green peppercorns in brine⁺
- 2 tablespoons lime juice
- steamed rice, to serve
- 2 cups Thai basil leaves, to serve
- jungle curry paste
- 4 long green chillies, chopped
- 2 eschalots (French shallots), peeled and halved
- 4 cloves garlic
- 1 x 4cm piece galangal, peeled and chopped
- 1 stalk lemongrass, white part only, chopped
- 4 x 5cm lengths coriander root
- 2 tablespoons peanut oil
- 1 teaspoon shrimp paste

Preheat oven to 200°C (400°F). Heat a large non-stick frying pan over high heat. Sprinkle the beef with salt and pepper and cook, turning, for 4 minutes or until browned. Place on an oven tray and roast for 15–18 minutes for rare or until cooked to your liking. Allow to rest for 5 minutes before thinly slicing.

While the beef is cooking, make the curry paste. Place the chilli, eschalot, garlic, galangal, lemongrass, coriander roots, oil and shrimp paste in a small food processor and process until smooth. Transfer to a medium saucepan over high heat and cook, stirring, for 3–4 minutes or until fragrant and the oil has separated. Add the coconut water, lime leaves, palm sugar and fish sauce and bring to the boil. Reduce the heat to medium, add the pea eggplants and cook for 3 minutes. Add the apple eggplant and cook for 4 minutes. Add the long green eggplant and peppercorn stalk and cook for 1 minute or until just tender. Add the lime juice and stir to combine.

Divide the rice and curry between serving bowls and top with the beef and basil to serve. Serves 4.

⁺ You can find green peppercorns in brine at some supermarkets and in Asian grocery stores.





thai eggplant jungle curry with rare roast beef



Charred smoky eggplant meets *creamy, garlicky* burnt tahini butter in this stunning variation of a *Middle-Eastern classic*. Shed the skin and mash the flesh with the butter for a more *traditional* dip or try our *free-form* version with torn pieces of char-grilled flatbread for an *impressive starter*.

smoky eggplant dip with burnt tahini butter

2 rosa bianca (heirloom Sicilian) eggplants (640g) (*see note, page 88*)
 60g unsalted butter, chopped
 2 cloves garlic, thinly sliced
 ½ teaspoon ground cumin
 ½ teaspoon ground coriander
 2 teaspoons tahini
 1 tablespoon lemon juice
 flatbreads, to serve

Place the eggplants directly on the flame of a gas burner or the grill of a barbecue and cook, turning every 5 minutes, for 20–25 minutes or until charred and very soft. Place in a colander and set aside to drain and cool for 5 minutes. Scoop the flesh into a bowl, discarding the skin, mash with a fork and set aside.

Place the butter in a small frying pan over high heat. Cook for 2 minutes or until just beginning to foam. Add the garlic, cumin, coriander and tahini and cook, swirling the pan, for 1 minute or until the butter is nutty brown in colour. Remove from the heat and add the lemon juice, taking care as the mixture may spit. Pour half the butter mixture over the eggplant and mash with a fork. Drizzle with the remaining butter and serve with flatbreads. Serves 4.

+ You can make a free-form version of this dip as we have shown above. Simply place the charred eggplants on a wooden board and remove some of the skin. Drizzle with the tahini butter and mash lightly with a fork.

ginger and miso glazed eggplant

1 tablespoon mirin (Japanese rice wine)
 2 tablespoons sake
 2 tablespoons caster (superfine) sugar
 ¼ cup (80g) white miso paste
 1 teaspoon finely grated ginger
 8 Japanese (finger) eggplants (600g)
 (*see note, page 88*), halved
 2 teaspoons sesame oil
 black sesame seeds, toasted, to serve
 dried bonito flakes⁺, to serve
 baby (micro) shiso leaves (optional), to serve

Preheat a grill (broiler) to high. Place the mirin, sake, sugar, miso and ginger in a small saucepan over medium heat and bring to the boil. Cook, stirring, for 2 minutes and set aside.

Brush the cut side of the eggplant with sesame oil. Place, cut-side up, on a large oven tray lined with aluminium foil. Grill (broil) for 4 minutes or until lightly golden. Brush with the miso glaze and cook for a further 6–8 minutes or until golden and the eggplant is cooked through. Sprinkle with the sesame seeds, bonito flakes and shiso to serve. Serves 4.

+ Bonito flakes are Japanese dried fish flakes, available from specialty food stores and Asian grocers.

in season · eggplant



ginger and miso glazed eggplant



eggplant VARIETIES

1. JAPANESE / FINGER

This finger-shaped, variety has a sweet, delicate flavour. It is also sold as 'Lebanese' eggplant. Find in Asian grocers, greengrocers and some supermarkets.

2. PURPLE / CHINESE

These pretty coloured eggplants are less bitter than the Japanese and globe eggplants, as they tend to have less seeds. Find them in Asian grocers or greengrocers.

3. ITALIAN / ANTIGUA

This purple-striped eggplant is smaller than the common globe, with a thin skin and mild, bitter-free soft flesh. Find it in greengrocers and grower's markets.

4. WHITE

With a thick skin and firm white flesh, this eggplant holds its shape when cooking, and has a subtle flavour. Find in select greengrocers, or use baby globe instead.

5. ROSA BIANCA

This heirloom Italian/Sicilian eggplant has purple and white skin and a bulbous shape. It tastes mildly sweet and creamy. You can substitute it with Italian or globe.



6. PEA

So-called as they look like clusters of large green peas, these eggplants are firm and are often used in Asian cooking, particularly Thai. Find them in Asian grocers.

7. GLOBE

These are also known as 'common' eggplants and are the most widely available. Buy firm, glossy eggplants as the fresher they are, the less bitter they will be. Find in supermarkets.

8. THAI LONG GREEN

These lime-green eggplants are mild and sweet. As the name suggests, this eggplant is great in Thai dishes and curries. Find them in Asian grocers.

9. BABY GLOBE

A 'mini me' to the common globe artichoke, its skin, though similar in colour, is thinner and the flesh is sweeter and less bitter. It's available from greengrocers.

10. THAI APPLE / KERMIT

These apple green eggplants are golf-ball sized and are great halved or quartered in Thai curries, and sliced in salads. Available from Asian grocers. ■

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the perfect schnitzel

Master the ultimate crowd-pleaser at home with these elegant takes on classic schnitzel. Pressed into delicate crumbs, thin pieces of veal, chicken, beef or pork become buttery and tender in the pan, their crusts turning golden with just the right amount of crunch. Each recipe has a clever coating, using quinoa, spices or herbs, and with sides of sauces, tangy slaws and creamy mash, dinner is served!

photography CHRIS COURT *styling* STEVE PEARCE



pork katsu curry

make now · schnitzel



chicken and caraway schnitzel with buttermilk spaetzle



SLATE CHARGER PLATE FROM MUD AUSTRALIA. NAP PLAIN
NAPKINS IN WHITE FROM ONDENE. OPPOSITE: PORCELAIN
DUSK LARGE DINNER PLATE FROM STUDIO ENTI.
SEE DIRECTORY FOR STOCKIST DETAILS.

veal and quinoa schnitzel with
herb butter and celeriac remoulade

chicken and caraway schnitzel with buttermilk spaetzle

4 x 120g boneless and skinless chicken thigh fillets, trimmed
 2 cloves garlic, crushed
 1 teaspoon smoked paprika
 2 teaspoons caraway seeds, crushed
 ¼ cup (60ml) white wine
 sea salt and cracked black pepper
 ½ cup (75g) plain (all-purpose) flour
 2 eggs
 ½ cup (125ml) buttermilk
 2 cups (150g) panko (Japanese) breadcrumbs
 vegetable oil, for shallow-frying
 150g unsalted butter, chopped
 ½ cup sage leaves
 lemon wedges, to serve
buttermilk spaetzle
 1½ cups (225g) plain (all-purpose) flour
 3 eggs
 1¼ cups (310ml) buttermilk
 1 teaspoon table salt

Using a meat mallet, pound the chicken thighs to ½cm thick. Place the garlic, paprika, caraway seeds, wine, salt and pepper in a medium bowl and mix to combine. Add the chicken and toss to combine. Refrigerate for 15 minutes to marinate.

To make the spaetzle, place the flour, eggs, buttermilk and salt in a large bowl and whisk to combine. Bring a large saucepan of salted water to the boil. In batches, push spoonfuls of the spaetzle batter through the holes of a colander into the boiling water to make small dumplings. Cook for 1 minute or until the spaetzle rise to the surface. Remove with a slotted spoon, set aside and keep warm. Repeat with the remaining batter.

Place the flour, salt and pepper in a medium bowl and mix to combine. Place the eggs and buttermilk in a separate bowl and whisk to combine. Place the breadcrumbs in a third bowl. Dust the chicken with the flour, dip into the egg mixture and press into the breadcrumbs to coat. Heat 3cm of the oil in a large frying pan over high heat (see *cook's tips*, p101). Cook the chicken in batches, turning, for 3–4 minutes or until golden and cooked through. Drain on paper towel, set aside and keep warm.

Heat a large frying pan over high heat. Add the butter and cook for 3–4 minutes or until it starts to foam. Add the sage and cook for 1 minute. Add the spaetzle and toss to coat. Divide the schnitzels between serving plates, top with the spaetzle mixture and serve with lemon wedges. Serves 4.

veal and quinoa schnitzel with herb butter and celeriac remoulade

4 x 200g veal rump steaks
 ½ cup (75g) plain (all-purpose) flour
 sea salt and cracked black pepper
 2 eggs
 ¼ cup (60ml) milk
 2 cups (150g) panko (Japanese) breadcrumbs
 2 cups (170g) quinoa flakes⁺
 vegetable oil, for shallow frying
 100g red-vein sorrel leaves, to serve
 ½ cup flat-leaf parsley, finely chopped, to serve
white wine and herb butter
 2 eschalots (French shallots), finely chopped
 1 tablespoon baby capers, drained
 ¼ cup (60ml) white wine
 1 cup flat-leaf parsley leaves
 ½ cup chervil leaves
 ¼ cup tarragon leaves
 1 clove garlic, crushed
 1 tablespoon store-bought celery salt
 150g unsalted butter, softened
celeriac remoulade
 ¼ cup (60g) crème fraîche
 1 tablespoon lemon juice
 500g celeriac (celery root), peeled and thinly sliced
 sea salt and cracked black pepper

To make the herb butter, place the eschalot, capers and wine in a small saucepan over high heat. Bring to a simmer and cook for 2 minutes or until the wine has evaporated. Place the herbs, garlic and celery salt in a food processor and process until finely chopped. Add the butter and process for 2 minutes or until well combined. Add the eschalot mixture and pulse to combine. Transfer the butter mixture to the centre of a sheet of non-stick baking paper and shape into a log. Roll to enclose, twist the ends to seal and refrigerate for 30 minutes or until firm.

To make the remoulade, place the crème fraîche, lemon juice, celeriac, salt and pepper in a bowl. Mix to combine and set aside.

Using a meat mallet, pound the veal to ½cm thick. Place the flour, salt and pepper in a bowl and mix to combine. Place the eggs and milk in a separate bowl and whisk to combine. Place the breadcrumbs and quinoa in a third bowl and mix to combine. Dust the veal with the flour mixture, dip into the egg mixture and press into the crumb mixture to coat. Heat 3cm of the oil in a large frying pan over medium heat (see *cook's tips*, p101). Cook the veal in batches, turning, for 4–6 minutes or until golden and cooked through. Drain on paper towel. Divide the schnitzels between plates and top with slices of herb butter, the remoulade, sorrel and parsley to serve. Serves 4.

⁺ Quinoa flakes are available from the health-food aisle of supermarkets.



chicken schnitzel with chilli
cherry tomatoes and mozzarella

pecorino-crumbed veal with creamy semolina and vincotto mushrooms

4 x 250g veal cutlets, trimmed
 ½ cup (75g) plain (all-purpose) flour
 sea salt and cracked black pepper
 2 eggs
 ¼ cup (60ml) milk
 1½ cups (110g) panko (Japanese) breadcrumbs
 ½ cup (40g) finely grated pecorino, plus extra to serve
 15g dried porcini mushrooms
 ½ cup (125ml) boiling water
 2 tablespoons extra virgin olive oil
 400g mixed mushrooms (larger mushrooms, halved)⁺
 1 tablespoon thyme leaves
 2 tablespoons vincotto (see note, right)
 vegetable oil, for shallow frying
 creamy semolina
 3 cups (750ml) milk
 ½ cup (80g) semolina
 ½ cup (125ml) single (pouring) cream
 1 cup (80g) finely grated pecorino
 sea salt and cracked black pepper

To make the creamy semolina, place the milk in a large saucepan over high heat and bring to the boil. Gradually whisk in the semolina, whisking until the mixture thickens. Remove from the heat, add the cream, pecorino, salt and pepper and whisk to combine. Cover to keep warm and set aside.

Using a meat mallet, pound the veal to 1cm thick. Place the flour, salt and pepper in a bowl and mix to combine. Place the eggs and milk in a separate bowl and whisk to combine. Place the breadcrumbs, pecorino and thyme in a third bowl and mix to combine. Dust the veal with the flour, dip into the egg mixture and press into the breadcrumb mixture to coat. Set aside.

Place the porcini mushrooms in a bowl with the boiling water and set aside for 10 minutes. Drain, reserving the liquid. Heat the oil in a large frying pan over high heat. Add the porcini and the fresh mushrooms. Cook, stirring, for 4–5 minutes or until golden. Add the reserved liquid, vincotto, salt and pepper and cook for 2 minutes or until syrupy. Set aside and keep warm.

Heat 3cm of the oil in a large frying pan over medium heat (see Cook's tips, page 101). Cook the veal in batches, turning, for 5–6 minutes or until golden and cooked through. Drain on paper towel. Divide the semolina between serving plates, top with the veal and mushrooms. Sprinkle with the extra pecorino to serve. Serves 4.

+ We used a combination of Swiss brown, chestnut and button mushrooms, but you can use any type of fresh mushrooms you like.

chicken schnitzel with chilli cherry tomatoes and mozzarella

4 x 200g chicken breast fillets, butterflied
 ½ cup (75g) plain (all-purpose) flour
 sea salt and cracked black pepper
 2 eggs
 ¼ cup (60ml) milk
 2 cups (200g) coarse matzo meal crumbs⁺
 vegetable oil, for shallow frying
 1 x 400g can cherry tomatoes
 ¼ cup (60ml) vincotto⁺⁺
 1 long red chilli, sliced
 1 tablespoon finely grated lemon rind
 250g buffalo mozzarella, torn
 store-bought pesto, to serve
 baby (micro) mint leaves (optional), to serve

Preheat oven to 250°C (480°F). Using a meat mallet, pound each chicken breast to ½cm thick. Place the flour, salt and pepper in a medium bowl and mix to combine. Place the eggs and milk in a separate bowl and whisk to combine. Place the crumbs in a third bowl. Dust the chicken with the flour, dip into the egg mixture and press into the crumbs to coat. Heat 3cm of the oil in a large frying pan over medium heat (see Cook's tips, page 101). Cook the chicken in batches, turning, for 2 minutes or until golden and cooked through. Drain on paper towel and set aside.

Place the tomatoes in a bowl and lightly crush with a fork. Add the vincotto, chilli, lemon rind, salt and pepper and mix to combine. Place the chicken in a roasting pan and top with the tomato mixture and mozzarella. Roast for 10–12 minutes or until the cheese is melted and golden. Divide between serving plates and top with the pesto and mint, if using, to serve. Serves 4.

+ Find matzo meal breadcrumbs in the international aisle of most supermarkets or at specialist delicatessens.

++ Vincotto is a light syrup with a sweet and sour flavour – it literally translates as 'cooked wine'. Find it at good delicatessens and gourmet food stores.





pecorino-crumbed veal with creamy
semolina and vincotto mushrooms



beef and horseradish schnitzel with deconstructed colcannon

1 x 800g beef rump steak, trimmed
½ cup (75g) plain (all-purpose) flour
sea salt and cracked black pepper
2 eggs
¼ cup (60ml) milk
½ tablespoon freshly grated horseradish⁺
2 cups (150g) panko (Japanese) breadcrumbs
150g speck, finely chopped
200g baby cavolo nero (Tuscan kale) leaves
sea salt and cracked black pepper
colcannon mash
2 medium turnips (350g), peeled and chopped
2 medium parsnips (430g), peeled and finely chopped
600g sebago (starchy) potatoes, peeled and chopped
2 cloves garlic
¼ cup (60ml) single (pouring) cream
½ tablespoon freshly grated horseradish⁺

To make the colcannon mash, place the turnip, parsnip, potato and garlic in a large saucepan. Cover with cold salted water and place over high heat. Cover and bring to the boil. Remove the lid and cook for 15–20 minutes or until the vegetables are very tender. Drain and return to the pan. Add the cream and horseradish and mash until smooth. Set aside and keep warm.

Cut the beef into 4 equal pieces and, using a meat mallet, pound to ½cm thick. Place the flour, salt and pepper in a medium bowl and mix to combine. Place the eggs, milk and horseradish in a separate bowl and whisk to combine. Place the breadcrumbs in a third bowl. Dust the beef with the flour, dip into the egg mixture and press into the breadcrumbs to coat. Heat 3cm of the oil in a large frying pan over high heat (see *Cook's tips*, opposite). Cook the beef in batches, turning, for 3–4 minutes or until golden and cooked through. Drain on paper towel.

While the beef is cooking, place a medium frying pan over high heat. Add the speck and cook for 4–5 minutes or until crisp. Divide the mash between serving plates, top with the speck and cavolo nero and serve with the schnitzel. Serves 4.
⁺ Find fresh horseradish in selected supermarkets and greengrocers. If unavailable, mix 1 tablespoon store-bought grated horseradish into the egg mixture for the schnitzel and 1 tablespoon into the colcannon.

pork katsu curry

600g boneless pork neck, trimmed
½ cup (75g) plain (all-purpose) flour
sea salt and cracked black pepper
2 eggs
¼ cup (60ml) milk
2 teaspoons sesame oil
2 cups (150g) panko (Japanese) breadcrumbs
½ cup (75g) sesame seeds
vegetable oil, for shallow frying
1½ cups (300g) finely grated daikon, to serve
shichimi togarashi⁺, to serve
baby (micro) shiso leaves (optional)⁺⁺, to serve
katsu curry sauce
2 tablespoons vegetable oil
1 onion, finely chopped
2 cloves garlic, crushed
1 tablespoon finely grated ginger
1 green (Granny Smith) apple, peeled and grated
1 tablespoon curry powder
2 tablespoons plain (all-purpose) flour
2 cups (500ml) chicken stock
2 tablespoons soy sauce
1 tablespoon honey
1 teaspoon Worcestershire sauce

To make the curry sauce, heat the oil in a medium saucepan over medium heat. Add the onion, garlic, ginger and apple and cook, stirring, for 6–8 minutes or until soft. Add the curry powder and flour and stir for 1 minute. Whisk in the stock, soy sauce, honey and Worcestershire sauce. Reduce the heat to low and cook, stirring occasionally, for 6–8 minutes or until thickened. Set aside and keep warm.

Cut the pork into 8 x 1cm-thick slices and, using a meat mallet, pound to ½cm thick. Place the flour, salt and pepper in a medium bowl and mix to combine. Place the eggs, milk and sesame oil in a separate bowl and whisk to combine. Place the breadcrumbs and sesame seeds in a third bowl and mix to combine. Dust the pork with the flour mixture, dip into the egg mixture and press into the crumb mixture to coat. Heat 3cm of the oil in a large frying pan over high heat (see *Cook's tips*, opposite). Cook the pork in batches, turning, for 3 minutes or until golden and cooked through. Drain on paper towel. Divide the schnitzels between serving plates and top with the daikon, togarashi and shiso. Serve with the curry sauce. Serves 4.
⁺ Shichimi togarashi, a Japanese spice mix, is available from Asian supermarkets and grocers.
⁺⁺ Baby (micro) shiso leaves are available from greengrocers. ■

Cook's tips

- + When pounding the meat for your schnitzels, place it between two sheets of non-stick baking paper. If you don't have a meat mallet, you can use a heavy rolling pin or the bottom of a heavy frying pan.
- + When shallow-frying your schnitzels, first test if the oil is hot enough by scattering a few breadcrumbs into the oil. It's hot enough when the oil foams around the breadcrumbs.



beef and horseradish schnitzel with deconstructed colcannon

fresh · super greens

*eat*yourgreens

Vibrant autumn greens are as rich in colour as they are in goodness, so we're embracing their pure power with leafy, lush additions to everyday dinners. Stirred through nourishing broths, pasta or with slow-roasted lamb, it's never been so easy being green.

photography BEN DEARNLEY *styling* STEVE PEARCE







cavolo nero, fennel and butter bean soup

fresh · super greens



indian-style spinach, chicken and tomato curry

slow-roasted lamb shoulder with brussels sprouts and crispy kale

1 tablespoon fennel seeds
1 tablespoon cumin seeds
2 cloves garlic, crushed
6 sprigs oregano
¼ cup (55g) brown sugar
1 teaspoon sea salt flakes
¼ cup (60ml) malt vinegar
¼ cup (60ml) extra virgin olive oil
1 x 2kg lamb shoulder, bone-in
1 cup (250ml) water
500g brussels sprouts, trimmed and halved
sea salt and cracked black pepper
½ cup (80g) smoked almonds, chopped
150g baby kale leaves

Preheat oven to 180°C (350°F). Place the fennel and cumin seeds in a mortar and pound with a pestle until fine. Add the garlic, oregano, sugar, salt, vinegar and 2 tablespoons of the oil and mix to combine. Rub the lamb with the spice mixture and place in a large roasting pan. Add the water and cover with aluminium foil. Roast for 2 hours, remove the foil and spoon over the cooking liquid. Roast for a further 40 minutes or until golden brown.

Place the brussels sprouts, salt, pepper and the remaining oil in a large bowl and toss to combine. Transfer to a large lightly greased oven tray lined with non-stick baking paper and roast for 15–20 minutes or until golden. Add the almonds and kale and roast for a further 5 minutes or until the kale is crisp. Serve the lamb with the greens. Serves 4–6.

indian-style spinach, chicken and tomato curry

1 tablespoon vegetable oil
4 x 400g chicken marylands
sea salt and cracked black pepper
1 onion, finely chopped
2 cloves garlic, crushed
3 coriander roots (1 tablespoon), finely chopped
1 long green chilli, chopped
1 tablespoon finely grated ginger
4 cardamom pods
1 teaspoon black mustard seeds
2 teaspoons ground coriander
1 x 400g can chopped tomatoes
1 cup (250ml) chicken stock
1 large bunch English spinach (375g), stems removed
baby (micro) salad mix (optional), to serve

Heat the oil in a large heavy-based saucepan over high heat. Sprinkle the chicken with salt and pepper and cook, skin-side down, for 4–5 minutes or until golden. Remove from the pan and set aside. Reduce the heat to medium, add the onion and cook for 6–7 minutes or until soft. Add the garlic, coriander root, chilli, ginger, cardamom, mustard seeds and ground coriander and cook, stirring, for 1 minute or until fragrant. Add the tomatoes and ¾ cup (185ml) of the chicken stock and bring to a simmer. Place the chicken, skin-side up, on top of the curry sauce. Reduce the heat to low, cover with a tight-fitting lid and cook for 20 minutes. Remove the lid and cook for a further 20–25 minutes or until the chicken is cooked through.

Place the spinach and remaining chicken stock in a food processor and process until fine. Remove the chicken from the curry sauce, set aside and keep warm. Add the spinach mixture to the sauce, stir to combine and cook for 1 minute or until warmed through. Return the chicken to the pan and sprinkle with baby salad leaves to serve. Serves 4.



slow-roasted lamb shoulder with brussels sprouts and crispy kale

Gloriously colourful rainbow chard enriches this spicy lamb and feta feast, with clever chickpea crepes as a gluten-free base.

chickpea pancakes with rainbow chard and spicy lamb

1 tablespoon extra virgin olive oil, plus extra for brushing
750g lamb mince
2 cloves garlic, crushed
2 tablespoons harissa paste
2 tablespoons tomato paste
sea salt and cracked black pepper
200g rainbow chard, trimmed and shredded
100g store-bought marinated feta
store-bought dukkah, to serve
baby (micro) mint leaves (optional), to serve

chickpea pancakes
1 cup (145g) chickpea (garbanzo bean) flour⁺, sifted
1½ cups (375ml) water
2 tablespoons extra virgin olive oil
½ teaspoon sea salt flakes

To make the chickpea pancakes, place the flour, water, oil and salt in a large bowl and whisk until smooth. Cover with plastic wrap and allow to stand at room temperature for 1 hour or until the flour dissolves.

While the batter is standing, heat the oil in a large non-stick frying pan over high heat. Add the mince and cook, breaking up any lumps with a wooden spoon, for 6–8 minutes or until golden brown. Add the garlic, harissa, tomato paste, salt and pepper and cook for a further 4–6 minutes. Set aside and keep warm.

To cook the pancakes, place a medium frying pan over high heat and brush with the extra oil. Pour ¾ cup (185ml) of the batter into the pan, swirling to coat, and cook for 1–2 minutes each side. Remove from the pan and cover to keep warm. Repeat with the remaining batter. Top each pancake with the lamb mixture, rainbow chard and feta. Sprinkle with the dukkah and baby mint leaves to serve. Serves 6.

+ Find chickpea flour at health food stores and most supermarkets.



chickpea pancakes with rainbow chard and spicy lamb

sesame grilled bok choy with sticky soy and spicy pepitas

- ½ teaspoon Sichuan peppercorns
- ½ teaspoon dried chilli flakes
- 1 tablespoon store-bought crispy shallots (eschalots)
- 2 tablespoons pepitas (pumpkin seed kernels), toasted and roughly chopped
- 1 tablespoon sesame seeds, toasted
- 2 tablespoons oyster sauce
- 2 tablespoons Chinese cooking wine (Shaoxing)
- 1 tablespoon soy sauce
- 1 clove garlic, crushed
- 2 tablespoons honey
- 2 bunches white-stemmed bok choy (550g) or baby bok choy, trimmed and halved
- 1 teaspoon sesame oil, for brushing

Place the Sichuan peppercorns and chilli flakes in a mortar and grind with a pestle until fine. Add the crispy shallots, pepitas and sesame seeds, stir to combine and set aside.

Place the oyster sauce, cooking wine, soy sauce, garlic and honey in a small saucepan over high heat. Bring to the boil, reduce the heat to medium and cook, stirring, for 3–4 minutes or until reduced and syrupy.

While the sauce is cooking, preheat a char-grill pan or barbecue over medium heat. Brush the bok choy with the oil and cook for 3 minutes each side or until charred and just tender. Divide between plates, drizzle with the sticky soy sauce and sprinkle with the pepita mixture to serve. Serves 4.

cavolo nero, fennel and butter bean soup

- 1 tablespoon extra virgin olive oil
- 1 white onion, finely chopped
- 2 cloves garlic, sliced
- 1 bunch pencil fennel (500g)⁺, trimmed and halved
- 2 sprigs rosemary
- 1 litre chicken stock
- 1 cup (250ml) water
- ⅓ cup (70g) ditalini or baby tube pasta
- 150g cavolo nero (Tuscan kale), stems removed and torn
- 1 x 400g can butter beans, rinsed and drained
- 200g thinly sliced flat pancetta
- ½ cup basil leaves
- ½ cup (40g) finely grated parmesan, to serve

Heat the oil in a large saucepan over medium heat. Add the onion and garlic and cook for 6–8 minutes or until soft. Add the fennel and rosemary and cook for 1 minute. Add the stock and water, bring to a simmer and cook for 6 minutes. Add the pasta

and cook for 5 minutes or until al dente. Add the cavolo nero and beans and cook for 1 minute or until the cavolo nero is wilted and the beans are warmed through.

While the soup is cooking, heat a large non-stick frying pan over high heat. In batches, add the pancetta and cook, turning, for 4 minutes or until crisp. Divide the soup between serving bowls and sprinkle with the basil and parmesan. Top with the crispy pancetta to serve. Serves 4–6.

⁺ Pencil fennel is sold in bunches at greengrocers and grower's markets. You can use the same amount of baby fennel in its place.

broccoli, chilli and sardine spelt spaghetti

- 500g spelt spaghetti⁺
- 2 eggs
- 1 cup (75g) panko (Japanese) breadcrumbs
- sea salt and cracked black pepper
- 12 sardine fillets, butterflied
- ¼ cup (60ml) extra virgin olive oil
- 2 cloves garlic, sliced
- 1 small red chilli, thinly sliced
- 300g broccoli, trimmed and cut into small florets
- 300g romanesco broccoli⁺⁺, trimmed and cut into small florets
- 2 tablespoons lemon juice
- 1 cup flat-leaf parsley leaves, finely chopped
- 2 tablespoons pine nuts, toasted and chopped

Cook the pasta in a large saucepan of salted boiling water for 5–6 minutes or until al dente. Drain, reserving ½ cup (125ml) of the cooking liquid, set aside and keep warm.

While the pasta is cooking, place the eggs in a medium bowl and gently whisk to combine. Place the breadcrumbs, salt and pepper in a separate bowl and mix to combine. Dip the sardines into the egg and then into the breadcrumbs to coat.

Heat 2 tablespoons of the oil in a large non-stick frying pan over high heat. Cook the sardines for 1 minute each side or until golden and cooked through. Remove from the pan and keep warm.

Wipe out the pan and add the remaining oil. Add the garlic and chilli and cook for 1 minute or until golden. Add the broccoli and cook, stirring, for 3–4 minutes or until golden and cooked through. Add the pasta, reserved cooking water, lemon juice, parsley, salt and pepper and toss to combine. Divide between serving bowls and top with the sardines and pinenuts to serve. Serves 4–6.

⁺ Spelt pasta is available from the health food aisle of the supermarket and in health food stores – it has a mild, nutty flavour and is a good source of fibre.

⁺⁺ Romanesco broccoli is available from select greengrocers and grower's markets. You can use the same amount of broccoli or broccolini instead. ■



broccoli, chilli and sardine spelt spaghetti

Duck tales

Sweet and tender with a crispy salty skin, it's lucky that duck – in all its different cuts – has become so easy to buy. This season, savour its richness in slow-cooked ragu or rustic sherry pies made with duck fat pastry. You can master the well-known Chinese and French favourites, too, with simple updates on tea-smoking, confit and, of course, beloved Peking pancakes. Paired with exotic spices and sauces, it's definitely time to rediscover this regal dish.

photography CHRIS COURT *styling* STEVE PEARCE





barbecued duck pancakes



tea-smoked duck breasts



duck and sherry pies

duck and sherry pies

4 x 200g duck marylands
sea salt and cracked black pepper
8 eschalots (French shallots), peeled
100g small Swiss brown mushrooms, halved
4 cloves garlic, thinly sliced
¼ cup sage leaves, chopped
2 tablespoons plain (all-purpose) flour
⅓ cup (80ml) sherry vinegar
2 cups (500ml) chicken stock
2½ cups (625ml) Pedro Ximénez sherry
1 egg
1 tablespoon single (pouring) cream
duck fat pastry
1 teaspoon caraway seeds
⅓ cup (80ml) water
75g store-bought duck fat (*see Cook's tips, page 118*)
¼ teaspoon sea salt flakes
1¼ cups (185g) plain (all-purpose) flour, plus extra for dusting

Preheat oven to 180°C (350°F). Heat a large heavy-based ovenproof saucepan over medium heat. Add the duck, skin-side down, and sprinkle with salt and pepper. Cook for 6–7 minutes each side or until browned. Remove from the pan and set aside. Drain the fat, reserving 1 tablespoon in the pan, and discard. Add the eschalots, mushroom, salt and pepper, garlic and sage and cook, stirring, for 1–2 minutes or until browned. Add the flour and cook for 1 minute. Add the vinegar, stock and sherry and stir to combine. Add the duck, stir to combine and bring to the boil. Cover with a lid, transfer to the oven and roast for 1 hour 30 minutes or until tender. Remove the duck from the sauce, skim and discard the fat from the surface and set aside.

While the duck is cooking, make the pastry. Place the caraway seeds in a mortar, grind with a pestle until just crushed and set aside. Place the water, duck fat and salt in a small saucepan over high heat and bring to the boil. Remove from the heat, add the flour and caraway and stir until a smooth dough forms. Turn out onto a lightly floured surface and knead until smooth and elastic. Roll out between 2 sheets of non-stick baking paper to 5mm thick.

Cut each maryland through the joint, reserving the legs, and shred the meat from the thigh using 2 forks. Place the sauce, mushrooms and shredded meat in a deep 1.25-litre-capacity ovenproof dish and top with the duck legs. Place the egg and cream in a bowl, whisk to combine and brush over the rim of the dish. Using a plate to guide you, cut a round from the pastry, 3cm larger than the size of the pie dish. Using a paring knife, cut 4 slits in the pastry to align with the positioning of the duck legs, and slide pastry over the legs to cover the dish.

Press the edges of the pastry to seal, trimming any excess. Wrap each bone in aluminium foil and brush the pastry with the egg mixture. Place the pie on a baking tray and bake for 35–40 minutes or until the pastry is golden. Allow to cool for 5 minutes and remove the foil to serve. Serves 2.

duck ragu with creamy polenta

1 x 2kg whole duck, cut into pieces⁺, skin scored
sea salt and cracked black pepper
1 leek, white part only, sliced
4 cloves garlic, sliced
100g smoked pancetta, chopped
10 sprigs thyme
2 tablespoons tomato paste
⅓ cup (80ml) malt vinegar
1 x 400g can chopped tomatoes
2½ cups (625ml) port
amaranth leaves⁺⁺, to serve
creamy polenta
1 litre milk
1 cup (170g) instant polenta
50g unsalted butter, chopped
½ cup (125ml) single (pouring) cream
1½ cups (120g) finely grated parmesan, plus extra to serve

Heat a large heavy-based saucepan over medium heat. Add the duck, skin-side down, sprinkle with salt and pepper and cook for 7–8 minutes each side or until browned. Remove from the pan and set aside. Drain the fat, reserving 1 tablespoon in the pan, and discard. Add the leek, garlic, pancetta and thyme to the pan. Cook for 4–5 minutes or until browned. Add the tomato paste and vinegar and stir to combine. Add the tomatoes, port and the duck and bring to the boil. Cover with a tight-fitting lid, reduce the heat to low and cook for 1 hour 30 minutes or until the duck is very tender. Remove the duck from the liquid and allow to cool slightly. Shred the meat, using 2 forks, discarding the bones and skin. Return the shredded meat to the pan, stir to combine and keep warm.

To make the creamy polenta, place the milk in a large saucepan over medium heat and bring to a simmer. Gradually whisk in the polenta and cook, whisking continuously, for 2–3 minutes or until thickened. Add the butter, cream, parmesan, salt and pepper and whisk to combine. Divide the polenta between serving plates, top with the duck ragu, amaranth leaves and extra parmesan to serve. Serves 4.

⁺ Ask your butcher to cut your whole duck into breast and maryland pieces for you.

⁺⁺ Amaranth is an Asian green with a similar taste to spinach. You can find the leaves in specialty food stores, Asian grocers and online.



duck ragu with creamy polenta

tea-smoked duck breasts

- 1 cup (115g) orange pekoe tea leaves
- 1 cup (200g) long grain rice
- ½ cup (85g) brown sugar
- 4 x 220g duck breast fillets, skin scored
- sea salt and cracked black pepper

Place the tea leaves, rice and brown sugar in a large bowl and mix to combine. Line a large, deep-sided roasting pan with aluminium foil, add the rice mixture and spread evenly. Place a lightly greased wire rack in the pan, ensuring it sits above the smoking mixture. Place the pan over high heat. Sprinkle the duck with salt and pepper. Once the rice mixture begins to smoke, place the duck, skin-side up, on the rack. Cover tightly with aluminium foil and smoke for 8 minutes. Remove from the heat and allow to stand, covered, for 10–15 minutes.

Heat a large non-stick frying pan over medium heat. Add the duck, skin-side down, and cook for 2–3 minutes or until the skin is golden. Turn and cook for a further 1 minute for medium rare or until cooked to your liking. Remove the duck from the pan and slice to serve. Serves 4.

Cook's tips

- + If you are cooking a whole duck, ask your butcher to remove the wing tips and neck of the duck for you, leaving some extra skin to fold and cover the cavity.
- + You can find duck fat in the chilled meat section of supermarkets or in delicatessens and specialty food stores. If you can't find it and you would like to make the duck and sherry pies, you can substitute it for unsalted butter. In the duck confit, store-bought duck fat can be substituted for 2 cups (500ml) vegetable oil and 2 cups (500ml) extra virgin olive oil.
- + You can make the duck confit up to three weeks in advance. Simply keep the cooked marylands fully immersed in the fat and refrigerated. When you're ready to use them, follow the remaining instructions for roasting in the recipe on page 120. You can use the fat to cook more duck or for roasting potatoes.

chinese five-spice salt-roasted duck with plum sauce

- 1 teaspoon Chinese five-spice
- 2 teaspoons finely grated ginger
- 2 tablespoons sea salt flakes
- 1 x 2kg whole duck, neck and wing tips removed (see Cook's tips, left)
- 50g sliced ginger
- 1 head garlic, halved
- 3 whole dried chillies
- 2 green onions (scallions), roughly chopped
- 2kg rock salt
- 2 tablespoons Chinese five-spice, extra
- 5 eggwhites
- plum sauce
- 1 tablespoon peanut oil
- 3 whole dried chillies
- 2 cloves garlic, crushed
- 1 tablespoon finely grated ginger
- 500g plums, halved, pitted and roughly chopped
- 2 tablespoons soy sauce
- ½ cup (125g) rice wine vinegar
- 2 star-anise
- ½ cup (85g) brown sugar

Place the five-spice, ginger and salt flakes in a small bowl, mix to combine and set aside. Rinse the duck and remove any excess fat from inside the cavity. Place in a large bowl, pierce the skin with a skewer, cover with boiling water and allow to stand for 1 minute, turning halfway. Drain and transfer the duck to a tray. Pat dry with paper towel, fill the cavity with the ginger, garlic, chillies and onion and fasten to enclose using a metal skewer. Rub the duck with the five-spice salt and refrigerate for 2–3 hours or until the skin is dry.

To make the plum sauce, heat the oil in a medium saucepan over medium heat. Add the chillies and cook for 1–2 minutes. Add the garlic, ginger, plums, soy sauce, vinegar, star anise and sugar and bring to the boil. Cook, stirring occasionally, for 10–15 minutes or until reduced. Remove and discard the star-anise and, using a hand-held stick blender, blend until smooth. Set aside.

Preheat oven to 200°C (400°F). Place the rock salt, extra five-spice and eggwhites in a food processor and process until just combined. Spread 1½ cups of the salt mixture in a roasting dish, large enough to fit the duck. Brush the duck with ⅓ cup (80ml) of the plum sauce and place on top of the salt. Spoon the remaining salt mixture over the duck and press, using your hands, to ensure the duck is fully covered. Roast for 1 hour. Reduce the temperature to 180°C (350°F) and roast for 30 minutes. Rest the duck at room temperature for 20–25 minutes before cracking the crust and removing it from the dish. Slice the duck and serve with the remaining plum sauce. Serves 4.



chinese five-spice salt-roasted duck with plum sauce

barbecued duck pancakes

1 x 2kg whole duck, neck and wing tips removed
(see Cook's tips, page 118), rinsed
1 orange, quartered
50g sliced ginger
1 green onion (scallion), chopped
5 cloves garlic, bruised
2 star-anise
2 cinnamon sticks
½ cup (180g) store-bought hoisin sauce
4 baby cucumbers (cukes), halved and thinly sliced
2 green onions (scallions), extra, thinly sliced
glaze
2 tablespoons honey
¼ cup (60ml) rice wine vinegar
2 tablespoons store-bought char siu sauce
2 tablespoons Chinese cooking wine (Shaoxing)
pancakes
1½ cups (225g) plain (all-purpose) flour
¼ teaspoon sea salt flakes
¾ cup (180ml) boiling water
2 teaspoons sesame oil

Remove excess fat from the duck cavity. Place the duck in a large bowl and pierce the skin with a skewer. Cover with boiling water and stand for 1 minute, turning halfway. Drain and transfer to a tray. Pat dry with paper towel, fill the cavity with the orange, ginger, onion, garlic, star-anise and cinnamon. Fasten to enclose using a metal skewer. Refrigerate for 2–3 hours or until skin is dry.

Preheat oven to 180°C (355°F). To make the glaze, place the honey, vinegar, char siu and wine in a small saucepan over medium heat. Bring to the boil, reduce the heat to low and simmer for 3–4 minutes. Allow to cool slightly. Brush the duck with the glaze and place on a lightly greased rack over a large baking tray lined with non-stick baking paper. Cover loosely with aluminium foil and roast for 40 minutes. Uncover, brush with more glaze and roast, brushing every 20 minutes, for 50 minutes or until cooked and golden (if parts of the duck cook too quickly, keep covered with aluminium foil). Cool slightly, slice and keep warm.

While the duck is cooking, make the pancakes. Place the flour, salt and water in a bowl and stir until a dough forms. Turn out onto a clean surface and knead for 3–4 minutes. Cover with a clean tea towel and rest for 30 minutes. Divide the dough into 20 equal pieces, roll into balls and brush with the oil. Stack 2 balls together, flatten slightly and roll out to a 12cm round. Preheat a large non-stick frying pan over medium heat. Cook 1 round for 1–2 minutes, turn and cook for 30 seconds or until just golden. Pull apart to separate the pancakes and keep warm. Repeat with remaining dough. To serve, spread each pancake with 1 teaspoon of the hoisin sauce and top with the cucumber, extra onion and duck. Roll to enclose. Serves 4.

duck confit with caramelised apple and horseradish mash

2 teaspoons juniper berries, crushed
½ cup (60g) sea salt flakes
1 tablespoon finely grated orange rind
4 cloves garlic, bruised
2 tablespoons rosemary leaves, finely chopped
4 x 220g duck marylands
500g store-bought duck fat (see Cook's tips, page 118)
800g sebago (starchy) potatoes, peeled and roughly chopped
70g unsalted butter, melted
1 cup (240g) crème fraîche
2 tablespoons horseradish cream
sea salt and cracked black pepper
red-vein sorrel leaves, to serve
caramelised apple
40g unsalted butter, chopped
500g green (Granny Smith) apples, peeled, cored and cut into wedges
¾ cup (165g) caster (superfine) sugar
1 teaspoon juniper berries, crushed
¾ cup (180ml) apple cider vinegar

Put the juniper berries, salt, orange, garlic and rosemary in a medium bowl and mix to combine. Place the duck on a tray and rub the salt mixture into the skin and flesh. Cover and refrigerate for 2 hours. Preheat oven to 120°C (250°F). Rinse the duck under cold water and pat dry with paper towel. Place the duck fat in a large heavy-based ovenproof saucepan over medium heat until the temperature reaches 100°C (210°F) on a deep-frying thermometer. Add the duck, ensuring it is fully immersed in the fat, and cover with a tight-fitting lid (see cook's tips, p118). Roast for 3 hours or until the duck is tender.

While the duck is cooking, place the potato in a large saucepan of cold salted water over high heat and bring to the boil. Cook for 12–15 minutes or until the potato is very tender. Drain and return to the pan over low heat. Using a potato masher, mash until smooth. Add the butter, crème fraîche, horseradish, salt and pepper. Stir until creamy. Remove from the heat and keep warm.

To make the caramelised apple, melt the butter in a large non-stick frying pan over high heat. Add the apple and cook, stirring occasionally, for 4–5 minutes or until golden. Add the sugar and juniper berries and cook for 2–3 minutes or until the sugar has melted and the apples are caramelised. Add the vinegar and cook for 4–5 minutes or until thickened. Allow to cool.

Remove the duck from the fat, place on a wire rack and allow to cool slightly. Heat a large non-stick frying pan over medium heat. Cook the duck, skin-side down, for 3–4 minutes or until the skin is crispy. Turn and cook for a further 2 minutes. Divide the mash between serving plates, top with the duck, apple and sorrel to serve. Serves 4. ■



duck confit with caramelised apple and horseradish mash

inspired · salty sweet

salty sweet

Treat your palate to one of nature's most intriguing flavour contradictions with this enticing array of salty-sweet sensations. From decadent deep-fried ice-cream to irresistible popcorn cookies, we just can't hide our love for this winning combination.

photography CHRIS COURT *styling* STEVE PEARCE



salted caramel brownie squares





We've long been adoring fans of all things salted caramel – those deliciously treacly puddings and smooth, creamy caramel tarts, dotted with a scattering of salty flakes. Simply irresistible! Now we can continue our salty-sweet affair with this new batch of indulgent desserts that embrace both ends of the flavour spectrum. These delightful bites perfectly balance delicate sweetness – think heavenly fudge, sticky maple and light-as-air doughnuts – with just the right amount of salt to blur the lines between sweet and savoury. The result? A blissful blend of texture and flavour that creates the ultimate treat for your tastebuds.

fried coconut ice-cream
with palm sugar caramel

caramel popcorn, salted almond and malt cookies

⅔ cup (120g) brown sugar
½ cup (110g) white (granulated) sugar
100g unsalted butter, softened
1 teaspoon vanilla extract
1 egg
1 cup (150g) plain (all-purpose) flour, sifted
¼ teaspoon baking powder
¼ cup (30g) malted milk powder, sifted
1 teaspoon sea salt flakes
2 cups (75g) store-bought caramel popcorn
1 cup (160g) salted roasted almonds, chopped
dark hot chocolate, to serve

Preheat oven to 160°C (325°F). Place the sugars, butter and vanilla in the bowl of an electric mixer and beat on high speed for 5 minutes or until pale and creamy. Scrape down the sides of the bowl, add the egg and beat until well combined. Add the flour, baking powder, malted milk powder and salt and beat until just combined. Add the popcorn and almond and fold to combine. Shape 2-tablespoon portions of the dough into balls and place on large baking trays lined with non-stick baking paper, flattening slightly and allowing room to spread. Bake for 15–18 minutes or until the cookies are golden. Allow to cool on trays before serving with the hot chocolate. Makes 16.

miso-glazed doughnuts

¾ cup (180ml) milk, lukewarm
3 teaspoons dry yeast
¼ cup (55g) caster (superfine) sugar
2 cups (300g) plain (all-purpose) flour, plus extra for dusting
2 egg yolks
25g unsalted butter, softened
vegetable oil, for deep-frying
1 tablespoon black sesame seeds
miso glaze
2 cups (320g) icing (confectioner's) sugar, sifted
30g unsalted butter, melted
¼ cup (60ml) boiling water
1 tablespoon white miso paste

Place the milk, yeast and 1 tablespoon of the caster sugar in a small bowl and mix to combine. Set aside in a warm place for 5–10 minutes or until the surface is foamy. Place the remaining sugar, the flour, egg yolks, butter and the yeast mixture in the bowl of an electric mixer with a dough hook attached. Beat on low speed for 4–5 minutes or until the dough is smooth and elastic. Place in a lightly greased bowl, cover with a clean damp tea towel and set aside in a warm place for 45 minutes or until the dough has doubled in size.

Turn out the dough onto a lightly floured surface and knead for 5 minutes or until smooth and elastic. Roll out to 1cm thick. Using an 8cm-round cutter, cut 8 rounds from the dough. Using a 3cm-round cutter, cut holes from the centre of each round (see tip, below). Place the doughnuts on a large baking tray lined with non-stick baking paper. Cover loosely with plastic wrap and set aside in a warm place for 30 minutes or until doubled in size.

To make the miso glaze, place the sugar, butter, water and miso in a medium bowl and whisk to combine.

Fill a large, deep saucepan half-full with the oil and place over medium heat until the temperature reaches 180°C (350°F) on a deep-frying thermometer. Cook the doughnuts, in batches, for 30 seconds each side or until golden brown. Drain on paper towel. While the doughnuts are still hot, carefully dip each side in the miso glaze. Working quickly, sprinkle with the sesame seeds and place on a wire rack to set before serving. Makes 8.
Tip: You can also deep-fry the 'holes' of the doughnuts to make mini doughnut balls (see left). Although you prepare them in exactly the same way as the large doughnuts, note that they will cook more quickly. You will only need to deep-fry them for about 20 seconds each side.





miso-glazed doughnuts

Roasted almonds and bursts of caramel popcorn are the divine duo starring in our salty-sweet cookies, dipped in a glossy pool of rich, dark chocolate, with just the right amount of crunch.

salted caramel brownie squares

150g dark chocolate, chopped
200g unsalted butter, chopped
1½ cups (265g) brown sugar
3 eggs
¾ cup (110g) plain (all-purpose) flour, sifted
2 tablespoons cocoa, sifted
sea salt flakes, for sprinkling
caramel
¾ cup (180ml) single (pouring) cream
90g unsalted butter, chopped
1½ cups (330g) caster (superfine) sugar
½ cup (125ml) water

Preheat the oven to 160°C (325°F). Place the chocolate and butter in a small saucepan over low heat and stir until melted and smooth. Set aside and allow to cool slightly. Place the sugar, eggs, flour and cocoa in a large bowl and whisk to combine. Add the chocolate mixture and whisk until well combined. Pour the mixture into a lightly greased 20cm x 30cm slice tin lined with non-stick baking paper and spread evenly. Bake for 32–35 minutes or until cooked when tested with a skewer. Allow to cool slightly at room temperature and refrigerate to cool completely.

To make the caramel, place the cream and butter in a small saucepan over medium heat until the butter is melted. Remove from the heat and set aside. Place the sugar and water in a small, deep saucepan over high heat and, using a metal spoon, stir to combine. Bring to the boil and cook, without stirring, until dark golden and the temperature reaches 175°C (347°F) on a sugar thermometer⁺. Remove from the heat and carefully add the cream mixture in a thin, steady stream, stirring to combine. Return the pan to low heat and stir for 5 minutes or until the caramel has slightly thickened. Pour onto the cooled brownie and refrigerate for 4–5 hours or until firm. Cut into squares and sprinkle with the salt just before serving. Keep refrigerated until ready to serve. Makes 20 squares.

+ Once the syrup starts caramelising, you can swirl the pan to even out the colour of the caramel and prevent the edges from darkening. You can use a wet pastry brush to gently wipe any sugar crystals that may appear on the side of the saucepan. This will stop the caramel from crystallising.

fried coconut ice-cream with palm sugar caramel

1 litre coconut ice-cream⁺
1 cup (150g) plain (all-purpose) flour
1 egg
¾ cup (180ml) iced water
1½ cups (115g) shredded coconut
1 cup (75g) panko (Japanese) breadcrumbs
½ teaspoon sea salt flakes
vegetable oil, for deep-frying
palm sugar caramel
1 cup (150g) grated dark palm sugar⁺⁺
2 tablespoons water

Line a small baking tray with non-stick baking paper and place in the freezer. Using an ice-cream scoop, shape the ice-cream into 8 balls and place on the prepared tray. Freeze for 2–3 hours or until very hard.

Place the flour, egg and iced water in a small bowl and whisk until smooth. Place the coconut, breadcrumbs and salt in a separate bowl and mix to combine.

Working quickly, dip 1 ice-cream ball into the batter until coated. Roll in the coconut mixture to thickly coat, gently reshaping with your hands if necessary. Return the ball to the freezer and repeat with the remaining ice-cream balls. Freeze for a further 1–2 hours or until very hard.

While the ice-cream balls are setting, make the palm sugar caramel. Place the palm sugar and water in a small saucepan over medium heat, stirring until the sugar dissolves. Bring to the boil, cook for 30 seconds or until thickened slightly and set aside.

Fill a large, deep saucepan half-full with the oil and place over medium heat until the temperature reaches 190°C (375°F) on a deep-frying thermometer. Cook the ice-cream balls, in batches, for 1 minute or until golden brown. Drain on paper towel. Drizzle with the palm sugar caramel and serve immediately. Serves 4.

+ Find coconut ice-cream at specialty food stores and grocers or ask to buy a tub at your local ice-cream shop.

++ Dark palm sugar is available to buy in large pieces from Asian supermarkets and specialty food stores.



caramel popcorn, salted almond and malt cookies



burnt butter and salted maple sticky buns

1¼ teaspoons dry yeast
⅔ cup (160ml) milk, lukewarm
2½ tablespoons maple syrup
3¼ cups (485g) plain (all-purpose) flour
¼ teaspoon table salt
2 eggs, lightly beaten
125g unsalted butter, melted
1 tablespoon black sea salt flakes⁺
maple glaze
⅔ cup (160ml) maple syrup
⅔ cup (110g) brown sugar
150g unsalted butter, chopped
burnt butter filling
125g salted butter, chopped
¾ cup (130g) brown sugar
2 teaspoons ground allspice

Place the yeast, milk and 1 teaspoon of the maple syrup in a small bowl and mix to combine. Set aside in a warm place for 5 minutes or until the surface is foamy.

Place the flour, salt, egg, butter, the remaining maple syrup and the yeast mixture in the bowl of an electric mixer with a dough hook attached. Beat on low speed for 5 minutes or until the dough is smooth and elastic. Place in a lightly greased bowl, cover with a damp tea towel and set aside in a warm place for 1 hour or until the dough has doubled in size.

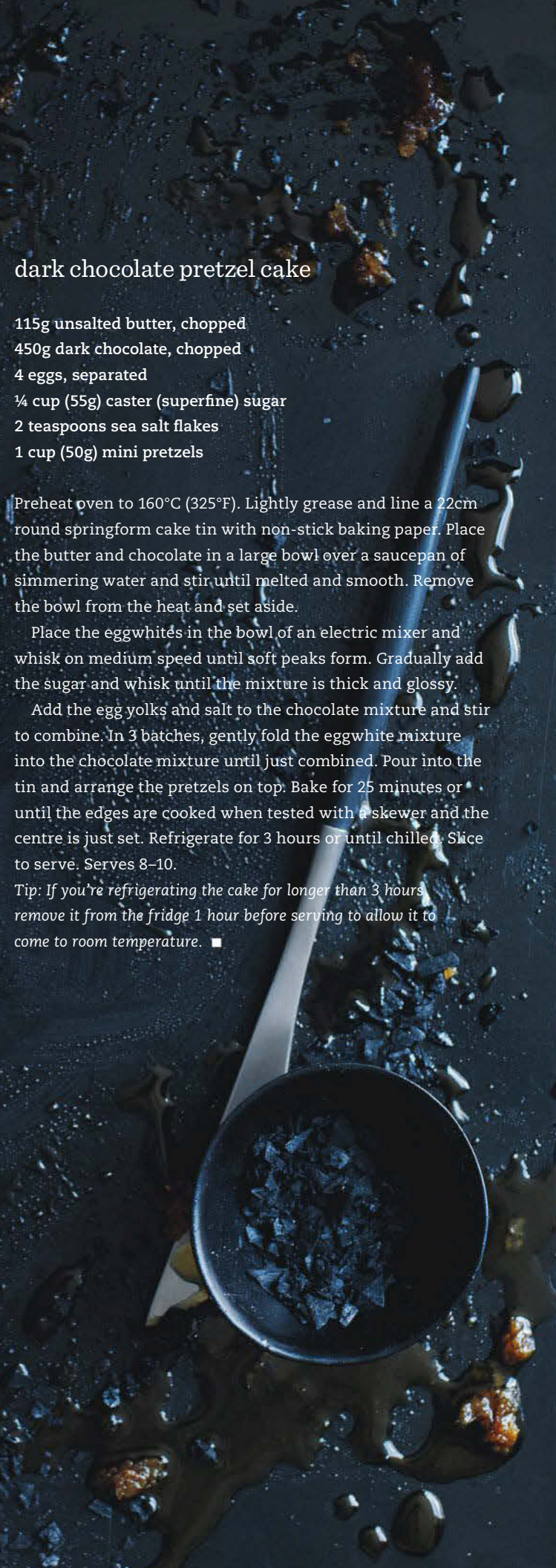
While the dough is rising, make the maple glaze. Place the maple syrup, sugar and butter in a small saucepan over low heat and cook, stirring, until the butter is melted and the sugar is dissolved. Pour half the glaze into a 20cm x 30cm slice tin, reserving the remaining glaze, and set aside.

To make the burnt butter filling, place the butter in a small frying pan over high heat, stirring until the butter is melted. Bring to the boil and cook for 2–3 minutes or until nutty brown in colour. Transfer to a medium bowl and add the sugar and allspice. Mix to combine and set aside.

Roll out the dough on a floured surface to make a 60cm x 25cm rectangle. Spread with the burnt butter filling, leaving a 1cm border. Starting from one long side, roll up the dough tightly to enclose the filling. Trim the edges of the scroll and slice into 12 equal pieces. Arrange the buns in the tin on top of the glaze. Cover with a damp tea towel and set aside for 45–60 minutes or until doubled in size.

Preheat oven to 180°C (350°F). Bake the buns for 25–30 minutes or until golden brown and cooked through. Gently warm the remaining glaze over low heat. Pour over the buns and sprinkle with the salt to serve. Makes 12.

⁺ Black sea salt flakes are available from delicatessens and spice shops.



dark chocolate pretzel cake

115g unsalted butter, chopped
450g dark chocolate, chopped
4 eggs, separated
¼ cup (55g) caster (superfine) sugar
2 teaspoons sea salt flakes
1 cup (50g) mini pretzels

Preheat oven to 160°C (325°F). Lightly grease and line a 22cm round springform cake tin with non-stick baking paper. Place the butter and chocolate in a large bowl over a saucepan of simmering water and stir until melted and smooth. Remove the bowl from the heat and set aside.

Place the eggwhites in the bowl of an electric mixer and whisk on medium speed until soft peaks form. Gradually add the sugar and whisk until the mixture is thick and glossy.

Add the egg yolks and salt to the chocolate mixture and stir to combine. In 3 batches, gently fold the eggwhite mixture into the chocolate mixture until just combined. Pour into the tin and arrange the pretzels on top. Bake for 25 minutes or until the edges are cooked when tested with a skewer and the centre is just set. Refrigerate for 3 hours or until chilled. Slice to serve. Serves 8–10.

Tip: If you're refrigerating the cake for longer than 3 hours remove it from the fridge 1 hour before serving to allow it to come to room temperature. ■

inspired · salty sweet

GOA DINNER KNIFE BY CUTIPOL FROM MUD AUSTRALIA. SEE DIRECTORY FOR STOCKIST DETAILS.

burnt butter and salted maple sticky buns



ALMONDS

Creamy and sweet, our love for these golden kernels extends far beyond their healthy snack credentials. Grown on beautiful blossom-laden trees, just like their cousin, the peach, almonds come from the centre of a small fuzzy fruit. Inside the seed is the brown-skinned nut, ripe for harvest in early autumn. Be they flaked, blanched, smoked or slivered, almonds lend their delicate flavour to countless dishes. We're embracing their velvety richness by making pure and wholesome milks, blending them into tasty nut butters, swapping flour for their gluten-free meal and of course adorning baked treats with their glossy, crunchy goodness.

photography CHRIS COURT *styling* STEVE PEARCE



almond milk



infused almond milks

almond milk

2 cups (320g) almonds
1 litre water, plus extra for soaking
½ teaspoon sea salt flakes

Place the almonds in a large bowl and cover with enough water to sit 2cm above the almonds. Allow to stand at room temperature for 12 hours. Drain, discarding the soaking liquid, and rinse well under cold running water. Place the almonds, water and salt in a blender and blend on high speed for 3–4 minutes or until well combined. Working in batches, pour the mixture through a fine sieve over a large bowl, pressing firmly to extract as much milk as possible. Reserve the almond pulp (see almond meal recipe, right). Pour the milk into bottles and seal tightly. Refrigerate for up to 3–4 days. Makes 1.25 litres.

Tip: You can pour the almond milk into ice-cube trays or air-tight containers and freeze it for up to 2 months.

infused almond milks

cacao almond milk

Place 1½ cups (375ml) almond milk, 1 tablespoon raw cacao and 1 tablespoon honey in a blender and blend until smooth. Chill and pour into glasses to serve. Serves 2.

spiced almond milk

Place ½ teaspoon ground cinnamon, ½ teaspoon ground ginger and ½ teaspoon vanilla bean paste in a small jug. Top with 1½ cups (375ml) almond milk and stir until well combined. Chill and pour into glasses to serve. Serves 2.

date and almond milk

Place 1½ cups (375ml) almond milk and 4 fresh pitted dates in a blender. Blend until smooth and chill. Pour into glasses to serve. Serves 2.

Tip: We made these infusions using homemade almond milk (see recipe, left) but you can also use store-bought almond milk. Find it in the chilled section of supermarkets, health food stores and specialty grocers. Long-life varieties are also available.

almond meal (ground almonds)

Preheat oven to 100°C (210°F). Place the reserved almond pulp (see almond milk recipe, left) in a large lightly greased baking tray lined with non-stick baking paper. Spread to a thin, even layer and bake for 1 hour. Toss the mixture, spread evenly and bake for a further 1 hour. Allow to cool completely, transfer to a small food processor and process until fine. Store the almond meal in an airtight container, refrigerated, for up to 1 week. Makes 1 cup.

spiced almond butter

2 cups (320g) roasted almonds⁺
¼ teaspoon sea salt flakes
2 tablespoons grapeseed oil
2 teaspoons mixed spice
2 teaspoons vanilla bean paste
fruit toast, to serve

Place the almonds and salt in a small food processor and process for 1–2 minutes or until ground. Add the oil, mixed spice and vanilla and process for 3–4 minutes or until well combined. Transfer to a small container and refrigerate for 1 hour. Spread onto warm fruit toast to serve. Makes 1¼ cups.

+ Find roasted almonds in the baking section of the supermarket, or make your own – simply preheat an oven to 160°C (320°F), place 2 cups (320g) almonds on a large baking tray and roast for 10–12 minutes or until golden. Allow to cool completely before using. Tip: Keep butter in an airtight container in the fridge for up to 1 week.



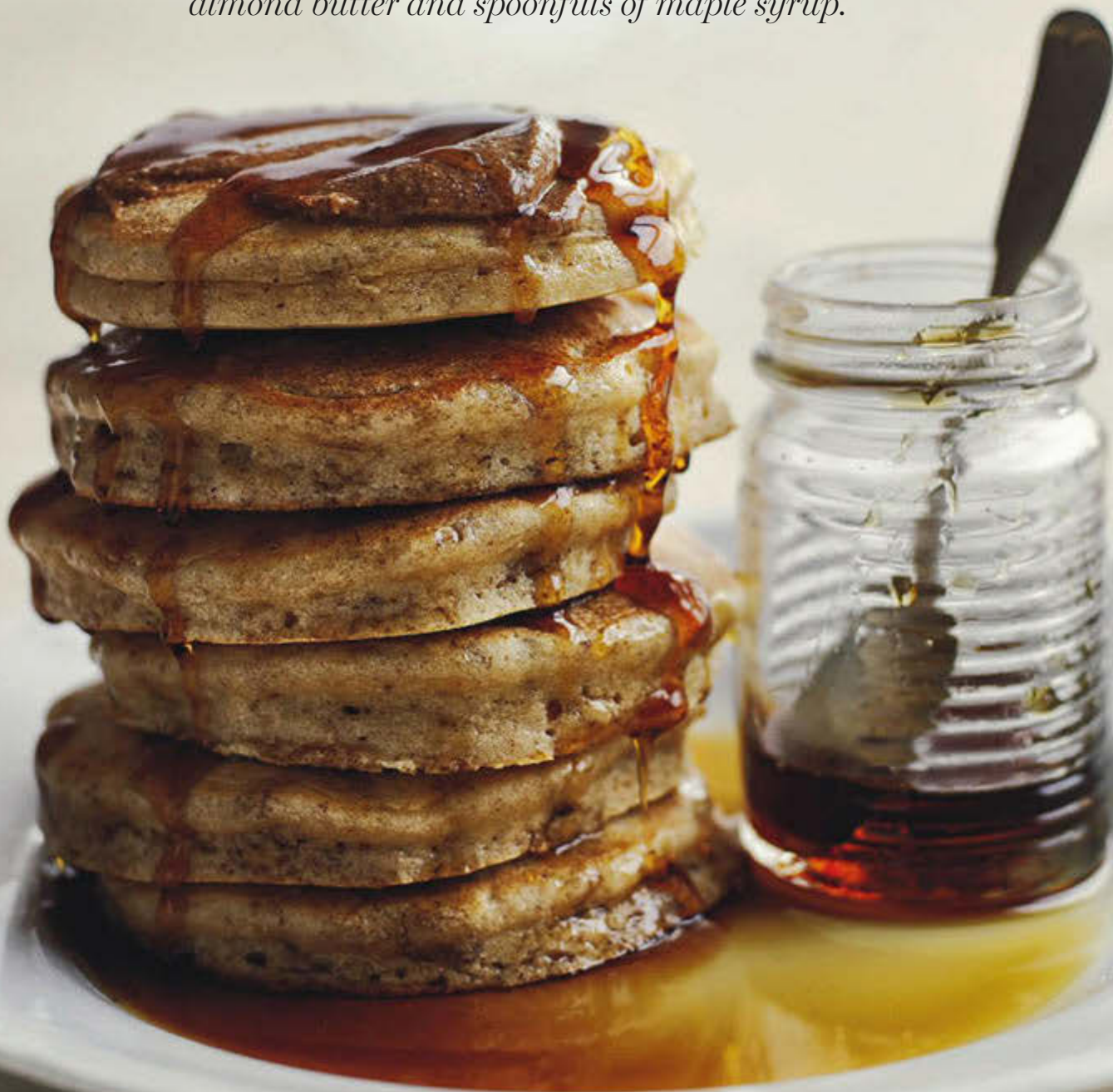
spiced almond butter

on-trend · almonds



almond syrup cake

These fluffy golden pancakes are made with almond milk, so they're as luscious as they look and make the perfect dairy-free treat. Stack them hot from the pan with spiced almond butter and spoonfuls of maple syrup.



almond pancakes with spiced almond butter
and maple syrup



almond and pear tarts

almond and pear tarts

4 sheets frozen butter puff pastry, thawed
2 x 220g firm green (William) pears, peeled, cored, thinly sliced
⅓ cup (80ml) maple syrup, plus extra to serve
frangipane
50g unsalted butter, softened
¼ cup (55g) caster (superfine) sugar
½ teaspoon vanilla extract
1 egg yolk
⅔ cup (80g) almond meal (ground almonds)⁺
2 tablespoons plain (all-purpose) flour

Preheat the oven to 200°C (400°F). To make the frangipane, place the butter, sugar and vanilla in a small food processor and process for 1–2 minutes or until pale and creamy. Add the egg yolk, almond meal and flour and process to combine.

Press 2 pastry sheets together to make 1 thick sheet. Repeat with the remaining sheets. Using an 11cm cookie cutter, cut 6 rounds from the pastry and place on lightly greased baking trays lined with non-stick baking paper. Gently score each round using a 10cm cookie cutter. Spread 1½ tablespoons of the frangipane evenly onto each round and top with the pear, overlapping slightly. Brush with maple syrup and bake for 15 minutes. Brush with more maple syrup and bake for a further 5–10 minutes or until puffed and golden. Allow to cool slightly and top with extra maple to serve. Makes 6.
⁺ You can use our recipe for *homemade almond meal* on page 134 if you like, but the store-bought equivalent is fine, too.

almond and date scones with whipped butter

3½ cups (525g) self raising (self-rising) flour, plus extra for dusting
1 cup (120g) almond meal (ground almonds)⁺
1 teaspoon baking powder
¾ cup (165g) caster (superfine) sugar
10 fresh dates (185g), pitted and roughly chopped
75g unsalted butter, melted
1¼ cups (310ml) almond milk⁺, plus extra for brushing
½ cup (80g) natural almonds, chopped
100g unsalted butter, extra, softened

Preheat oven to 180°C (350°F). Place the flour, almond meal, baking powder, sugar and dates in a large bowl and mix to combine. Add the melted butter and, using a butter knife, gently mix to combine. Make a well in the centre of the mixture and add the almond milk. Gently mix until just combined. Turn out the dough onto a well-floured surface and gently bring together using floured hands. Flatten the dough to 1.5cm thick and use a 5.5cm-round cookie cutter to cut 15 rounds, re-working the dough as necessary. Arrange the scones to fit snugly in a lightly greased baking tray lined with non-stick baking paper and brush with the extra almond milk. Sprinkle with the almond and bake for 25–30 minutes or until cooked when tested with a skewer.

While the scones are baking, place the extra butter in a medium bowl and whisk for 1–2 minutes or until pale and creamy. Spread the warm scones with whipped butter to serve. Makes 15.

⁺ You can use our recipes for *homemade almond meal and milk* on page 134 if you like, but the store-bought equivalents are fine too.

Tip: Dip your cookie cutter in a little flour to release the scones more easily onto the tray. For even edges, push the cutter straight down when cutting the scones and try to avoid twisting as you remove it.



almond and date scones with whipped butter



almond syrup cake

3 eggs
¾ cup (165g) caster (superfine) sugar
1 teaspoon vanilla extract
1 cup (150g) self raising (self-rising) flour, sifted
1 cup (120g) almond meal (ground almonds)⁺, sifted
75g unsalted butter, melted
1 tablespoon finely grated lemon rind
2 tablespoons amaretto (almond liqueur)
½ cup (40g) flaked almonds
amaretto syrup
1 cup (250ml) water
1 cup (220g) caster (superfine) sugar
1 vanilla bean, split and seeds scraped
¼ cup (60ml) amaretto (almond liqueur)

Preheat oven to 160°C (325°F). Line the base and sides of a lightly greased 24cm springform cake tin with non-stick baking paper and set aside. Place the eggs, sugar and vanilla in the bowl of an electric mixer and whisk for 12–15 minutes or until pale and tripled in volume. Add the flour, almond meal, butter, lemon rind and liqueur and gently fold to combine. Pour the mixture into the tin and spread evenly. Sprinkle with the flaked almonds and bake for 30–35 minutes or until cooked when tested with a skewer. Allow to cool completely in the tin.

While the cake is cooling, make the amaretto syrup. Place the water, sugar, vanilla bean and seeds, and liqueur, in a small saucepan over medium heat and stir to combine. Bring to the boil and cook for 10–12 minutes or until reduced. Allow the amaretto syrup to cool slightly and discard the vanilla bean. Remove the cake from the tin and pour over the syrup to serve. Serves 6–8.

+ You can use our recipe for homemade almond meal on page 134 if you like, but the store-bought equivalent is fine, too.

orange and almond steamed pudding

180g unsalted butter, softened
1 cup (220g) caster (superfine) sugar
2 teaspoons vanilla extract
1 tablespoon finely grated orange rind
3 eggs
1 cup (150g) self raising (self-rising) flour, sifted
⅔ cup (80g) almond meal (ground almonds)⁺
½ cup (125ml) almond milk⁺
1 x quantity infused spiced almond milk (*see recipe, page 134*), to serve

Line the base of a lightly greased 2-litre-capacity pudding basin with non-stick baking paper and set aside. Place the butter, sugar, vanilla and orange rind in the bowl of an electric mixer and beat for 8–10 minutes or until pale and creamy. Scrape down the sides of the bowl and add the eggs, one at a time, beating well after each addition. Add the flour, almond meal and almond milk and beat on low speed until combined. Spoon the mixture into the pudding basin, spread evenly and seal with a tight-fitting lid. Place the basin in a large saucepan over medium heat and pour in enough boiling water to come two-thirds up the side of the basin. Bring to the boil, reduce the heat to low and cover the saucepan with a tight-fitting lid. Cook, adding more boiling water if necessary, for 1 hour 40 minutes or until the pudding is springy to the touch. Carefully remove the pudding from the saucepan and allow to cool in the basin for 10 minutes before inverting onto a serving plate.

While the pudding is steaming, place the spiced almond milk in a small saucepan over medium heat and cook for 3–4 minutes or until just warm. Slice the pudding and pour over the spiced milk to serve. Serves 6–8.

+ You can use our recipes for homemade almond meal and milk on page 134 if you like, but the store-bought equivalents are fine, too.

*Steamy and rich, this pudding is the most elegant of desserts.
Almond meal lends its signature density and zesty orange
its bright flavour. Let the warm spiced milk soak in to serve.*



orange and almond steamed pudding

Studded with smoky almonds and bitter cacao nibs, these crunchy toffee shards are begging to be sprinkled over ice-cream. Better still, break off a piece and pop in your mouth as it is!

almond pancakes with spiced almond butter and maple syrup

1½ cups (225g) self raising (self-rising) flour
 1 cup (120g) almond meal (ground almonds)⁺
 ½ teaspoon bicarbonate of (baking) soda
 ½ cup (115g) raw caster (superfine) sugar
 4 eggs, separated
 1½ cups (375ml) almond milk⁺
 vegetable oil, for brushing
 spiced almond butter (see recipe, page 134), to serve
 maple syrup, to serve

Place the flour, almond meal, bicarbonate of soda and sugar in a large bowl and whisk to combine. Make a well in the centre, add the egg yolks and almond milk and whisk to combine. Place the eggwhites in a clean bowl and whisk until soft peaks form. In 2 batches, add the eggwhite to the almond mixture and gently fold to combine. Preheat a large non-stick frying pan over medium heat. Reduce the temperature to low and brush the pan with oil. Add ¼ cup (60ml) of the batter and cook for 2–3 minutes each side or until puffed and golden. Remove from the pan and keep warm. Repeat with the remaining batter. Divide the pancakes between serving plates and top with almond butter and maple syrup to serve. Serves 4.
⁺ You can use our recipes for homemade almond meal and milk on page 134 if you like, but the store-bought equivalents are fine, too.



smoked almond and cacao praline

smoked almond and cacao praline

1 cup (230g) raw caster (superfine) sugar
 ½ cup (80g) smoked almonds, sliced
 2 tablespoons raw cacao nibs⁺

Preheat oven to 200°C (400°F). Spread the sugar in a thin, even layer on a lightly greased baking tray lined with non-stick baking paper. Bake for 12–15 minutes or until the sugar is melted and deep golden in colour. Working quickly, remove the tray from the oven and sprinkle the praline with the almonds and cacao. Allow to cool completely on the tray before breaking into pieces to serve. Serves 6–8.
⁺ Find cacao nibs at specialty grocers and health food stores. ■

GUARANTEED BROWNIE POINTS



CLASSIC OR GOOOOEY?

We understand brownies are as individual as you, so we've developed the FUDGE FACTOR. You can make the perfect GOOOOEY or CLASSIC fudge brownies!

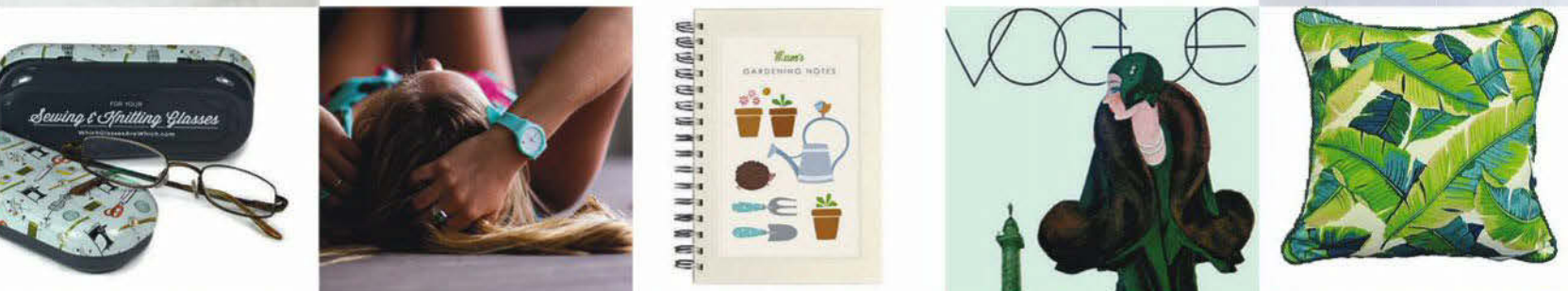


Goey Fudge
32 min

Classic Fudge Brownie
38 min



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PHOTOGRAPHY CHRIS COURT STYLING STEVE PEARCE. MODEL WEARS MILTON SWEATER FROM JAC + JACK. TOP OF STACK:
TABLE NAPKIN IN ANTHRACITE BY SOCIETY FROM ONDENE. FIFTH FROM TOP OF STACK: ELKA SCARF IN LIGHT GREY FROM MORRISON.
BOTTOM OF STACK - CITRA SCARF IN GREY MARLE, FROM MORRISON. SEE DIRECTORY FOR STOCKIST DETAILS.

Style and travel

SHADES OF GREY

As the skies outside grow cooler, we can't help but crave their calming greys and serene blues inside, too. Soothing and dramatic in its many hues, grey acts as a neutral, like white or cream, so it's easy to add one or more tones to any room – be it in luxurious linens, smooth ceramics or polished marbles and slates. From silky whites to captivating storm-cloud shades, we're following nature's lead and going with the full spectrum.

photography CHRIS COURT *styling* EMMALY STEWART



Swap regular kitchen essentials for muted grey beauties like these organic-shaped ceramic pitchers (they double as chic vases) or soft indigo mugs – perfect for clutching on cold days. We love small details, too, like these concrete coasters and elegant stoneware spoons.



(Clockwise from front) Tam spoons in black and parchment, \$7.95 each, from Country Road. Round concrete coasters in grey, \$39, from Resident GP. Latte cups in slate and dust, \$35 each, from Mud Australia. Large Flax jug in grey, \$45, and small Flax jug in charcoal, \$17, both from One French Summer. Ondri juicer, \$19.95, from Country Road. *Opposite:* (from top) Basix napkin in Ayrton, \$22 each, from Hale Mercantile Co. Tab FR napkin in anthracite by Society, \$245 (box of 6), Garza table runner in perla by Society, \$195, both from Ondene. Basix runner in tempest, \$65, small Flocca tablecloth in fog, \$169, both from Hale Mercantile Co. Small linen gauze throw in ocean by Marigolde, \$190, from Safari Living. Chambray tablecloth in tisana by Society, from \$340, from Ondene.



(Clockwise from top) Toss Around salad servers, \$58, from Safari Living. Round paddleboard in grey marble, \$59, from The Bay Tree. Dip concrete platter, \$100, from Koskela. Grove small bowl, \$12.95, from Country Road. Marble rectangular board, \$45, from Chef and the Cook. Tam platter in black, \$19.95, from Country Road. Marble bowl, \$29, and small cheese knife, \$19, both from White Home.



(Clockwise from top) Salt dish in light grey, \$25, Concrete Series stoneware cup in grey, \$35, both from Koskela. Dinner plate in dust, \$50, from Mud Australia. Granite pinch pots, \$9 each, from Chef and the Cook. Basix napkin in tempest, \$22, from Hale Mercantile Co. Tam medium dip bowl in black, \$12.95, from Country Road. Side bowl in light grey, \$36, from Koskela.

Bringing together colours from the same family is always effective, so don't be afraid to mix and match your greys. Blend both crumpled and smooth textures with different natural stones and finishes for the most stylish of settings.

(Clockwise from top) Bottle grinders in ash and carbon, \$129.95, from Resident GP. Muuto Plus One salt cellar, \$49, from Safari Living. GOA Cutipol teaspoon, \$10, from Mud Australia. X-small paper bag in grey by Uashmama, \$10 each, from Safari Living. Round concrete tray in natural, \$3, from The Bay Tree. Salt and pepper shaker set, \$99, from Slab Homewares. ■



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PORK BELLY SOFT TACOS with CRUNCHY SLAW AND SPICY AVOCADO DRESSING

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MAKES: 10 SOFT TACOS

1.4kg piece pork belly
Old El Paso™ Chili Spice Mix
2 large Granny Smith apples, thickly sliced
1 cup (250ml) apple juice
2 bay leaves

Spicy Avocado Dressing:

½ avocado
Juice of 1 lime
2 tablespoons light sour cream
1 tablespoon apple juice
1 fresh jalapeno chili, seeds removed,
finely chopped
Sea salt

Crunchy Slaw:

1 large Granny Smith apple (extra),
julienned, skin on
Juice of ½ a lemon
¼ green cabbage, shredded
Large handful coriander, roughly chopped
2 baby fennel bulbs, shaved

Discover more delicious recipes like this from Old El Paso™ on



©General Mills.

To serve:

Old El Paso™ Mini Tortillas 10pk
2 limes, cut into quarters

1. Preheat oven to 220°C (200°C fan forced). Remove rind from pork belly leaving fat intact, then score fat in a criss cross pattern. Rub Chili Spice Mix into scored surface and all over pork belly.

2. Place apples in a single layer over the base of an ovenproof casserole dish or high sided baking dish.

NOTE: Choose a dish which is a similar size to the pork for a snug fit. Also, a lid or foil will be required to seal the dish to keep the pork moist.

3. Lay pork on top and cook uncovered for 30 minutes. Reduce temperature to 160°C (140°C fan forced). Add apple juice and add bay leaves. Cover with lid or 2 layers of foil and bake for a further 2½ hours. Meat should fall apart when touched with a fork.

4. Remove pork from pan, carefully discard layer of fat and shred with 2 forks.

5. **Spicy Avocado Dressing:** Mash together avocado, lime juice, sour cream and apple juice. Add jalapeno chili and season with salt.

6. **Crunchy Slaw:** Toss extra apple in lemon juice, combine with cabbage, coriander and fennel.

7. For delicious pan toasted tortillas, heat a non-stick frying pan over medium heat and brown each tortilla for 10 seconds on one side only.



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Istanbul

A magical fusion of East and West cultures – where ancient towering minarets and opulent Ottoman palaces are as visible on the glittering skyline as modern skyscrapers – Istanbul is a vibrant, bustling and ever-evolving city. Surrounded by rolling hills on a peninsula that straddles Europe and Asia, this sprawling Turkish metropolis is awash with history and intrigue, with a thriving nightlife and restaurant scene to rival the world's best.

photography ALICIA TAYLOR *food photography* CHRIS COURT *styling* STEVE PEARCE



The Blue Mosque in Istanbul is famous for its six minarets and cascading domes.



Top left: The restored İstiklal Caddesi tram travelling along the Taksim-Tünel Nostalgia tramway on the European side of the city. Top: mingling outside the Grand Bazaar. Left: the Karabatak coffee house in the historic Karaköy district. This image: the mesmerising Blue Mosque.



The view of the European side of Istanbul and the Golden Horn waterway, from Galata Bridge.

stay & relax

LOCAL EXPERIENCE Nestled in the old financial district, the luxe Vault Hotel is the perfect spot to immerse yourself in Turkish culture and explore bohemian Beyoglu and Galataport, and surrounding galleries and cafés. *The Vault Hotel* (thehousehotel.com)

URBAN RETREAT Just off the major shopping strip of Istiklal, the sleek Marmara Pera hotel boasts an exquisite panoramic view of the city. Swim in the rooftop pool and sip on a crisp martini at the excellent Mikla restaurant, for a perfect summer evening. *Marmara Pera* (pera.themarmarahotels.com)

PALATIAL STYLE The breathtaking Çiragan Palace, formerly a palace of the Ottomans, is a lesson in extravagance. Relax in the sweeping infinity pool overlooking the Bosphorus, and dine at Tugra for authentic Ottoman cuisine. *Çiragan Palace* (kempinski.com/en/istanbul/ciragan-palace).

see & do

SPICE SHOPPING Explore the magical Old City spice bazaar, a food emporium boasting a labyrinth of stalls, all rich with colour and aroma. Smaller and arguably less touristy than its big-brother Grand Bazaar (see right), you'll find buckets of handmade, soft pulled cheese, spinning wheels of the offal delicacy, *kokorec*, and old-world confectionery shops where walls teem with every flavour of *lokum* (Turkish delight) imaginable.

SACRED SITES The museum of the Hagia Sophia, a former Byzantine church and Ottoman mosque, sits majestically in historic Sultanahmet and is a stunning architectural reminder of the city's past. Standing nearby, the Sultanahmet Mosque is one of the city's other most impressive monuments, famous for its six slender minarets and cascading domes. It is most commonly known as the Blue Mosque for the thousands of decorative azure tiles that adorn the impossibly high ceilings inside.

BAZAAR BEHAVIOUR Istanbul's famous Grand Bazaar constantly hums with the shouts of smiling Turkish vendors and tourists trying their hand at haggling. Browse the thousands of shops and leave with bags full of carefully wrapped handmade ceramics, pretty cotton hammam towels, traditional jewellery and colourful embroidered Turkish rugs.

getting there

Istanbul has two international airports. The Atatürk International Airport is closest to the city centre and is accessible by taxi, transfer services, tram and metro, or bus. Istanbul also has two international bus and rail stations.



· travel ·



Above: Turkish tea reigns no more in Istanbul, which has a vibrant café culture. It's common to see tables spilling out onto the streets from trendy cafés and eateries, with patrons sipping on espressos and lattes.

semolina syrup cake

- 6 eggs
- 1 cup (220g) caster (superfine) sugar
- 2 cups (560g) natural Greek-style (thick) yoghurt
- ½ cup (125ml) light-flavoured extra virgin olive oil
- 1 tablespoon vanilla extract
- 2 cups (320g) fine semolina
- ½ cup (75g) plain (all-purpose) flour, sifted
- 2 teaspoons baking powder, sifted
- ⅔ cup (50g) desiccated coconut, plus extra to serve
- syrup**
- 3 cups (750ml) water
- 3 cups (660g) caster (superfine) sugar

Preheat oven to 180°C (350°F). To make the syrup, place the water and sugar in a large saucepan over high heat and bring to the boil. Cook for 10 minutes or until the syrup has thickened slightly. Set aside and allow to cool.

While the syrup is cooking, place the eggs and sugar in the bowl of an electric mixer and whisk on high speed for 2 minutes or until the mixture is pale and thickened. Add the yoghurt, oil and vanilla and whisk until combined. Add the semolina, flour, baking powder and coconut and mix until just combined. Pour into a lightly greased 24cm x 34cm metal slice tin lined with non-stick baking paper. Bake for 25–30 minutes or until cooked when tested with a skewer. Carefully pour the cooled syrup over the cake and refrigerate for 30 minutes or until the cake is cooled and the syrup has soaked in. Cut into squares and sprinkle with the extra coconut to serve. Serves 6–8.

eat & drink

Smoky kebab houses, vendors selling *kaymak* (a local and divine treat of unpasteurised clotted cream served with a thick drizzle of raw honey) and fine dining restaurants with 360-degree views of the city, Istanbul is the ultimate foodie destination. Here are our picks of some of the most delicious spots – you can also try our recipe (left) for soft and syrupy *revani* (also known as *basbousa*), one of the most common desserts in Turkish cuisine.

AUTHENTIC FLAVOUR Enjoy a sunset ferry ride straight to the Fish Market district of Kadıköy to Çiya, one of the most popular food destinations in the city, where you can try *kibbeh*, garlic roasted aubergine and *dolma sarde*, all for very reasonable prices. *Çiya* (ciya.com.tr).

MODERN SIMPLICITY Lokanta Maya is a humming local bistro serving a fresh, seasonal menu of modern Turkish food. This restaurant is worth a visit for the *mücver* (crispy zucchini fritters) alone – so renowned, the recipe is scrawled on a mirror in the middle of the restaurant. *Lokanta Maya* (lokantamaya.com)

TOP-CLASS Unobstructed views of this stunning city are found at Mikla restaurant, on the rooftop of the stylish Marmara Pera hotel. Enjoy a dreamy sunset with a glass of Yasasin (a crisp Turkish sparkling wine) in hand, before diving into the Turkish-Scandi menu from Mehmet Gurs, a pioneer of the modern dining scene in Istanbul. *Mikla* (miklarestaurant.com). ■



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Old El Paso

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- + **AG Adriano Goldschmied** internationalfashiongroup.com.au
- + **Converse** (03) 8878 3020; converse.com.au
- + **Chef and the Cook** 1300 961 496; chefandthecook.com.au
- + **Country Road** 1800 801 911; countryroad.com.au
- + **Dulux** 132525; dulux.com.au
- + **Eight & Bob** eightandbob.com
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- + **Jac+ Jack** jacandjack.com
- + **Kim Wallace Ceramics** 0404 187 248; kwceramics.com.au
- + **Koskela** (02) 9280 0999; koskela.com.au
- + **Lee Denim** leejeans.com.au
- + **The Lost and Found Department** 0414 474 686; thelostandfounddepartment.com.au
- + **Mecca** 1800 007 844; mecca.com.au
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If items are not listed, they are from Donna Hay's personal collection or from overseas. All prices listed are approximate and correct at the time of going to press. Details were given by the suppliers and manufacturers listed.



thank you!

We would like to extend a big thank you to our friends at Converse, Paige Denim, AG Adriano Goldschmied and International Fashion Group for kitting us out for our studio shoot. For information on denim stockists, go to internationalfashiongroup.com.au

just for you



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coffee break

I've been pretending I'm going to give up coffee for years now, but I think it's about time I admitted it may never happen! I'm an up-before-the-sun kind of girl, and by the time I arrive at the office a lot's happened in my day – think early morning baking (it's my thing), the school run, my run... So, my first flat white, strong and creamy, is my little treat to myself as I open emails and get set for the day. As for the other one or two I might sneak in – purely medicinal! A quick espresso between meetings or an iced coffee made in my Vietnamese drip-filter will only be to combat jetlag or get through deadline week. But I do savour them all the same. It's the daily ritual I love, and the moment I steal for myself.

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